

* Exported from MasterCook *

Almond Bars

Recipe By :
Serving Size : 32 Preparation Time : 0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist white cake mix
1/2	cup	butter or margarine -- softened
2		eggs
		Almond Topping -- (recipe follows)
2/3	cup	ALMOND TOPPING
2/3	cup	sliced almonds
1/2	cup	butter or margarine
1	tablespoon	sugar
1	tablespoon	plus 1 teaspoon all-purpose flour
		milk

Heat oven to 350°. Beat cake mix (dry), butter and eggs with electric mixer on low speed until dough forms or mix with a spoon. Press in bottom of ungreased jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Bake 20 to 25 minutes or until golden brown and crust begins to pull away from sides of pan or until toothpick inserted in center comes out clean.

Immediately spread Topping over crust. Set oven control to broil. Place pan on middle rack in oven. Broil 2 to 3 minutes or until Topping is golden brown and bubbly (watch carefully--Topping burns easily). Cool completely. Cut into 8 rows by 4 rows.

ALMOND TOPPING:

Cook all ingredients in 2-quart saucepan over low heat, stirring constantly, until sugar is dissolved and mixture thickens slightly.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"32 Bars"

Per serving: 162 Calories (kcal); 10g Total Fat; (54% calories from fat); 1g Protein; 17g Carbohydrate; 12mg Cholesterol; 194mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 Other Carbohydrates

Serving Ideas : Serve these rich bars all alone or with chocolate or coffee ice cream.

NOTES : Almonds
Almonds are the kernel of the fruit of the almond tree. Almonds

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come primarily from California, the Mediterranean, Australia and
South Africa.

Nutr. Assoc. : 0 4098 0 2130706543 0 0 0 4098 0 14 0

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Almond Bonbons

Recipe By :
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	all-purpose flour
1/2	cup	butter or margarine -- softened
1/3	cup	powdered sugar
2	tablespoons	milk
1/2	teaspoon	vanilla
1/2	(7 ounce) package	almond paste (7- or 8-ounce size)
		Almond Glaze -- (recipe follows)
		sliced almonds -- toasted, if desired (see Notes)
ALMOND GLAZE		
1	cup	powdered sugar
1/2	teaspoon	almond extract
4	teaspoons	milk (4 to 5 teaspoons)

Heat oven to 375°. Beat flour, butter, powdered sugar, milk and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Cut almond paste into 1/2-inch slices; cut each slice into fourths.

Shape 1-inch ball of dough around each piece of almond paste. Gently roll to form ball. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set and bottom is golden brown. Remove from cookie sheet to wire rack. Cool completely. Dip tops of cookies into Almond Glaze. Garnish with sliced almonds.

ALMOND GLAZE:

Mix all ingredients until smooth and spreadable.

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Yield:
"36 Cookies"

Per serving: 72 calories (kcal); 3g Total Fat; (41% calories from fat); 1g Protein; 10g Carbohydrate; trace Cholesterol; 31mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

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Try wrapping the dough around candied cherries, dried apricots or malted milk balls instead of the almond paste. Tint the glaze for a more festive look and decorate as desired.

To toast nuts, bake uncovered in ungreased shallow pan in 350° oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

To make a really attractive serving tray or for gifts, pack small cookies in mini paper cupcake liners or fluted bonbon cups.

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Almond Macaroons

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	(7 ounce) package	almond paste (7 or 8 ounces)
1 1/4	cup	all-purpose flour
1 1/4	cups	powdered sugar
1/4	teaspoon	almond extract
2		egg whites
3	dozen	blanched whole almonds

Grease cookie sheet. Break almond paste into small pieces in large bowl. Stir in flour, powdered sugar and almond extract. Add egg whites. Beat with electric mixer on medium speed about 2 minutes, scraping bowl occasionally, until smooth.

Place dough in decorating bag fitted with #9 rosette tip. Pipe 1 1/2-inch cookies about 2 inches apart onto cookie sheet. Top each with almond. Refrigerate 30 minutes.

Heat oven to 325°. Bake about 12 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Store in airtight container.

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Yield:
"36 Cookies"
T(chill):
"0:30"

Per serving: 62 calories (kcal); 3g Total Fat; (42% calories from fat); 1g Protein; 8g Carbohydrate; 0mg Cholesterol; 4mg Sodium

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Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips

Don't waste those egg yolks! Place them in a small container,
adding enough water to cover yolks completely (to prevent drying).
Cover tightly and refrigerate up to 24 hours. Drain water before
using.

Make It Your way

Add 2 teaspoons finely grated orange peel and 3 drops each red and
yellow food color to create Orange-Almond Macaroons.

Nutr. Assoc. : 5022 0 0 0 3231 5897

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Almond-Filled Crescents

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	powdered sugar
1	cup	whipping (heavy) cream
2		eggs
3 3/4	cups	all-purpose flour
1	teaspoon	baking powder
1 1/2	teaspoon	salt
1	(7 ounce) package	almond paste (7 or 8 ounces)
3/4	cup	butter or margarine -- softened
		Easy Glaze -- (recipe follows)
		EASY GLAZE
1	cup	powdered sugar
■	teaspoons	milk (6 to 7 teaspoons)

Mix powdered sugar, whipping cream and eggs in large bowl with spoon. Stir
in flour, baking powder and salt (dough will be stiff). Cover and
refrigerate about 1 hour or until firm.

Heat oven to 375°. Break almond paste into small pieces in medium bowl;
add butter. Beat with electric mixer on low speed until blended. Beat on
high speed until fluffy (tiny bits of almond paste will remain).

Roll one fourth of dough at a time into 10-inch circle on lightly floured
surface. Spread one fourth of almond paste mixture (about 1/2 cup) over
circle. Cut into 12 wedges. Roll up wedges, beginning at rounded edge.
Place on ungreased cookie sheet with points underneath. Repeat with
remaining dough and almond paste mixture. Bake 14 to 16 minutes or until
golden brown. Remove from cookie sheet to wire rack. Cool completely.
Drizzle with Glaze.

EASY GLAZE:

Mix ingredients until smooth and thin enough to drizzle.

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Yield:
"48 Cookies"
T(chill):
"1:00"

Per serving: 119 Calories (kcal); 6g Total Fat; (45% calories from fat); 2g
Protein; 15g Carbohydrate; 15mg Cholesterol; 71mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
Use a metal pie server to pull the cut wedges of dough away from
the circle.

Make It Your Way
An 8-ounce can of poppy seed filling can be used instead of almond
paste to make Poppy Seed-Filled Crescents.
Nutr. Assoc. : 0 1616 3218 0 0 0 5022 4098 2130706543 0 0 0 4038

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Animal Cookies

Recipe By :
Serving Size : 18 Preparation Time :0:00
Categories : Chapter 3 kid cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon

Heat oven to 350°. Beat sugars, butter, vanilla and egg in large bowl with
electric mixer on medium speed, or mix with spoon. Stir in remaining
ingredients. (If dough is too soft to shape, cover and refrigerate about 2
hours or until firm.)

Shape dough by 2 tablespoonfuls into slightly flattened balls and ropes.
Arrange on ungreased cookie sheet to form animals as desired. Use small
pieces of dough for facial features if desired. Bake about 10 to 12
minutes or until edges are golden brown. Remove from cookie sheet to wire
rack.

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approved Betty Crocker® Recipe.

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Yield:
"1■ Cookies"
T(chill):
"2:00"

Per serving: 145 Calories (kcal); 5g Total Fat; (33% calories from fat); 2g
Protein; 22g Carbohydrate; 10mg Cholesterol; 151mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1
Other Carbohydrates

NOTES : Cookie Tips
Some animal forms you make may have very thin parts (like legs,
arms or tails) and thick parts. To prevent the thinner parts from
over-browning, bake on two cookie sheets that have been stacked
together to form one sheet. Or use insulated sheets.

Make It Your Way
Have fun spelling your children's names with Letter and Number
Cookies. Prepare dough as directed. Shape level tablespoonfuls
dough into ropes, about 8 inches long and about 1/4 inch thick.
Shape into letters and numbers as desired on ungreased cookie
sheet and bake ■ to 10 minutes. Cool 3 minutes and remove from
cookie sheet. About 3 dozen cookies.

Nutr. Assoc. : 0 0 4098 0 0 0 0 0 0

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Anise Biscotti

Recipe By :
Serving Size : 42 Preparation Time : 0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
2	teaspoons	anise seed -- ground
2	teaspoons	grated lemon peel
2		eggs
3 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt

Heat oven to 350°. Beat sugar, butter, anise seed, lemon peel and eggs in
large bowl with electric mixer on medium speed, or mix with spoon. Stir in
remaining ingredients. Divide dough in half. Shape each half into
rectangle, 10 x 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out
clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch
slices. Turn slices cut sides down on cookie sheet.

Bake about 15 minutes or until crisp and light brown. Remove from cookie
sheet to wire rack.

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approved Betty Crocker® Recipe.

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Description:

"Biscotti are cookies that have been baked twice—first as a loaf, then a second time sliced—until they are thoroughly dry and crisp."

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Yield:

"42 Cookies"

T(Bake):

"0:35"

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Per serving: 79 Calories (kcal); 3g Total Fat; (28% calories from fat); 1g Protein; 13g Carbohydrate; 15mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way

To make delicious Orange Biscotti, replace the anise seed and lemon peel with 1 tablespoon grated orange peel.

Nutr. Assoc. : 0 0 0 0 3218 0 0 0

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Applesauce-Granola Cookies

Recipe By :

Serving Size : 42 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
1/2	cup	applesauce
2	cups	all-purpose flour
2	cups	granola
1/2	teaspoon	baking soda
1/2	teaspoon	salt

Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in applesauce. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

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Yield:
"42 Cookies"

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Per serving: 95 Calories (kcal); 4g Total Fat; (38% calories from fat); 1g
Protein; 13g Carbohydrate; 4mg Cholesterol; 45mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
Use either sweetened or unsweetened applesauce in these cookies.
Sweetened applesauce will give you a sweeter cookie.
Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 0

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Apricot-Cherry Bars

Recipe By :
Serving Size : 30 Preparation Time : 0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist yellow cake mix
1/4	cup	water
1/4	cup	butter or margarine -- softened
1/4	cup	packed brown sugar
2		eggs
1	cup	cut-up dried apricots
1/2	cup	drained chopped maraschino cherries
		Powdered sugar

Heat oven to 375°. Grease and flour jelly roll pan, 15 1/2 x 10 1/2 x 1
inch. Beat half of the cake mix (dry), the water, butter, brown sugar and
eggs in large bowl with electric mixer on medium speed until smooth, or
mix with spoon. Stir in remaining cake mix, the apricots and cherries.
Spread evenly in pan.

Bake 20 to 25 minutes or until toothpick inserted in center comes out
clean. Cool completely. Sprinkle with powdered sugar. Cut into 6 rows by 5
rows.

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approved Betty Crocker® Recipe.

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Yield:
"30 Bars"

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Per serving: 108 Calories (kcal); 3g Total Fat; (24% calories from fat); 1g Protein; 20g Carbohydrate; 12mg Cholesterol; 133mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips

Use a kitchen scissors to quickly cut up dried apricots.

Make It Your way

If you'd like, drizzle these bars with Cherry Glaze instead of sprinkling them with powdered sugar. To make the glaze, use this easy recipe: Mix together 1 cup powdered sugar and 6 tablespoons maraschino juice until smooth. Drizzle over cooled bars.

Nutr. Assoc. : 5719 0 4098 0 3218 26024 4097 ■

* Exported from MasterCook *

Banana-Cornmeal Cookies

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	granulated sugar
1/2	cup	butter or margarine -- softened
1/2	cup	mashed very ripe banana (1 medium)
1		egg
2 1/2	cups	all-purpose flour
1	cup	yellow cornmeal
1	teaspoon	baking powder
1/2	teaspoon	salt
1	teaspoon	ground cinnamon
1/4	cup	granulated sugar
1/2	teaspoon	ground cinnamon

Heat oven to 375°. Grease cookie sheet. Beat brown sugar, 1/2 cup granulated sugar, the butter, banana and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cornmeal, baking powder, salt and 1 teaspoon cinnamon. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Mix 1/4 cup granulated sugar and 1/2 teaspoon cinnamon. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on cookie sheet. Flatten slightly in crisscross pattern with fork dipped into cinnamon-sugar mixture. Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

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Yield:
"48 Cookies"

Per serving: 84 calories (kcal); 2g Total Fat; (22% calories from fat); 1g Protein; 15g Carbohydrate; 4mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Add an extra crunch to these cookies by rolling the dough balls in cornmeal before placing on the cookie sheet.

Make It Your Way

Create a great lunch box treat! Make Banana-Cornmeal Sandwich Cookies by putting cookies together in pairs with about 1 tablespoon marshmallow cream each.

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Banana-Ginger Jumbles

Recipe By :
Serving Size : 42 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	tablespoon	grated gingerroot
		OR
1	teaspoon	ground ginger*
2		eggs
1	cup	mashed very ripe bananas (2 medium)
1/4	cup	milk
3	cups	all-purpose flour
1	teaspoon	baking powder
3/4	teaspoon	salt
		Powdered sugar, if desired

Heat oven to 375°. Beat brown sugar, butter, shortening, gingerroot and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in bananas and milk. Stir in flour, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Sprinkle with powdered sugar while warm.

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Yield:
"42 Cookies"

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Per serving: 102 calories (kcal); 5g Total Fat; (43% calories from fat); 1g Protein; 13g Carbohydrate; 9mg Cholesterol; 81mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : *If using ground ginger, stir in with the flour.

Make It Your way

Wholesome goodness is just an ingredient away with whole wheat-Banana-Ginger Cookies. Substitute 2 3/4 cups whole wheat flour for the all-purpose flour.

Check out the new, supermoist and plump baking raisins. You'll find them in the baking aisle in the supermarket. Give them a try in Banana-Raisin Cookies. Omit gingerroot and stir in 1 cup golden raisins with flour.

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Banana-Nut Bars

Recipe By :
Serving Size : 24 Preparation Time : 0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	mashed very ripe bananas (2 medium)
1/3	cup	vegetable oil
2		eggs
1	cup	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/2	cup	chopped nuts
		Cream Cheese Frosting -- (recipe follows)
CREAM CHEESE FROSTING		
1	(3 ounce) package	cream cheese -- softened
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
2	cups	powdered sugar

Heat oven to 350°. Grease rectangular pan, 13 x 9 x 2 inches. Mix sugar, bananas, oil and eggs in large bowl with spoon. Stir in flour, baking powder, baking soda, cinnamon and salt. Stir in nuts.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Cream Cheese Frosting. Cut into 6 row by 4 rows. Store covered in refrigerator.

CREAM CHEESE FROSTING:

Mix cream cheese, butter and vanilla in medium bowl. Gradually beat in powdered sugar with spoon until smooth and spreadable.

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 Yield:
 "24 Bars"

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Per serving: 185 Calories (kcal); 9g Total Fat; (42% calories from fat); 2g Protein; 25g Carbohydrate; 26mg Cholesterol; 111mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 other Carbohydrates

NOTES : Cookie Tips
 When baking bar cookies, be sure to use the correct size pan to prevent under- or overbaking them. The three most common pan sizes are 8 x 8 x 2 inches, 9 x 9 x 2 inches or 13 x 9 x 2 inches.

Make It Your Way
 For those who really love the flavor of bananas, create Double Banana-Nut Dessert. Don't frost the bars. Instead, cut the bars into 12 to 16 pieces and top with banana-nut ice cream. Drizzle with chocolate syrup.

Nutr. Assoc. : 0 4111 ■ 3218 0 0 0 0 0 ■ 2130706543 0 0 0 0 0 0

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Black-Eyed Susans

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Chapter 3 kid cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
1/2	cup	sugar
1	teaspoon	vanilla
12	drops	yellow food color
1		egg
1	(3 ounce) package	cream cheese -- softened
2	cups	all-purpose flour
3	dozen	(about) large semisweet chocolate chips

Beat butter, sugar, vanilla, food color, egg and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Make 3 cuts with scissors in top of each ball about three-fourths of the way through to make 6 wedges. Spread wedges apart slightly to form flower petals (cookies will flatten as they bake).

Bake 10 to 12 minutes or until set and edges begin to brown. Immediately press 1 chocolate chip in center of each cookie. Remove from cookie sheet to wire rack.

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Cut balls from top into 6 wedges about 3/4 way through dough.

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Description:

"The interesting shape and color of these cookies make them a real plus on a mixed cookie tray."

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Yield:

"36 Cookies"

T(chill):

"2:00"

Per serving: 94 Calories (kcal); 6g Total Fat; (53% calories from fat); 1g Protein; 10g Carbohydrate; 8mg Cholesterol; 53mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way

Change Black-Eyed Susans into Spring Blossoms in a snap of the fingers! Leave the dough plain or tint dough with food coloring as desired. Additionally, try rolling the balls in colored sugar. Use chocolate-covered candies, mints or décor sprinkles for the centers.

Nutr. Assoc. : 4098 0 0 5641 0 0 ■ 1379

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Brandied Fruit Drops

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/3	cup	brandy
2		eggs
2	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	ground cardamom
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground nutmeg
1	cup	chopped pecans
1	cup	dried apricots -- chopped
1/2	cup	currants
1/2	cup	golden raisins

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, brandy and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, cardamom, cinnamon and nutmeg. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

Per serving: 71 calories (kcal); 3g Total Fat; (39% calories from fat); 1g Protein; 10g Carbohydrate; 6mg Cholesterol; 38mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Currants
Currants are seedless, dried zante grapes and look like miniature raisins. Raisins can be used instead of currants.

"I Don't Have That"
1 teaspoon brandy extract mixed with 1/3 cup water can be substituted for the brandy.

Nutr. Assoc. : 4335 4098 0 3218 0 0 0 ■ 0 20148 3090 3024 0

* Exported from MasterCook *

Brandy Snap Cups

Recipe By :
Serving Size : 15 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	butter or margarine
1/4	cup	dark corn syrup
2	tablespoons	plus 2 teaspoons brown sugar
1	teaspoon	brandy
6	tablespoons	all-purpose flour
1/4	teaspoon	ground ginger
4	cups	mixed fresh strawberries and raspberries
2/3	cup	raspberry jam -- melted

Heat oven to 350°. Heat butter, corn syrup and brown sugar to boiling in 1 1/2-quart saucepan, stirring frequently; remove from heat. Stir in brandy. Mix flour and ginger; gradually stir into syrup mixture. Drop dough by heaping teaspoonfuls at least 5 inches apart onto lightly greased cookie sheets or line sheets with baking parchment paper. Bake until cookies have spread into 4- or 5-inch rounds and are golden brown, 3 to 4 minutes (watch carefully as these cookies brown quickly).

Cool cookies 1 to 3 minutes before removing from cookie sheets. Working quickly, shape over inverted drinking glass about 2 to 2 1/2 inches in

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 diameter. Allow cookies to harden; remove gently and place on wire racks.
 Cool completely. If cookies become too crisp to shape, return to oven to
 soften about 1 minute. Fill each cookie cup with 1/4 cup berries. Drizzle
 with jam.

Please note, if you should change this recipe it will no longer be an
 approved Betty Crocker® Recipe.

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 cookbooks. Because MasterCook and Betty Crocker® use different nutritional
 analysis programs and different nutrient databases, variations in results
 are expected.

Description:

"These crispy, thin cookies have a delicate, crisp texture and a
 subtle flavor that complements fruit."

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Yield:

"15 Cookies"

T(Bake):

"0:04"

- - - - -

Per serving: 108 Calories (kcal); 3g Total Fat; (25% calories from fat); 1g
 Protein; 20g Carbohydrate; 8mg Cholesterol; 47mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1
 Other Carbohydrates

NOTES : Make It Your Way

Delight and dazzle your guests with an extra fancy dessert,
 Chocolate Berry Cups. First, drizzle chocolate syrup on the
 dessert plate in any pattern you desire. Next, fill the cookie cup
 with ice cream and top with fresh berries. Pass the chocolate
 syrup for those wanting just a little more to top their dessert!

Nutr. Assoc. : 222 0 4335 0 0 0 3411 0

* Exported from MasterCook *

Brown Sugar Drops

Recipe By :
 Serving Size : 60 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/2	cup	milk
2		eggs
3 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	salt
		Light Brown Glaze -- (recipe follows)
		LIGHT BROWN GLAZE
4	cups	powdered sugar
1/2	cup	butter or margarine -- melted
2	teaspoons	vanilla
2	tablespoons	milk (2 to 4 tablespoons)

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Heat oven to 400°. Beat brown sugar, butter, shortening, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Light Brown Glaze.

LIGHT BROWN GLAZE:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

Per serving: 132 Calories (kcal); 5g Total Fat; (34% calories from fat); 1g Protein; 21g Carbohydrate; 7mg Cholesterol; 80mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your way
We've got three more ways we think you'll enjoy to make this cookie. How about Applesauce-Brown Sugar Drops? Simply substitute 1 cup applesauce for the 1/2 cup milk. Then stir in 1 1/2 teaspoons ground cinnamon, 1/4 teaspoon ground cloves and 1 cup raisins.

Or try Cherry-Brown Sugar Drops. Stir in 1 cup chopped, well-drained maraschino cherries. Press an additional cherry half in each cookie before baking, if desired. Omit the glaze. This version makes about 6 dozen cookies.

Finally, there's whole wheat-Brown Sugar Drops. Substitute 2 cups whole wheat flour for 2 cups of the all-purpose flour. Stir in 1 cup chopped pecans. Press a pecan half in each cookie before baking, if desired. Omit the glaze.

Nutr. Assoc. : ■ 4098 0 0 3218 ■ 0 ■ 2130706543 0 0 0 4098 0 4138

* Exported from MasterCook *

Brownie Crinkles

Recipe By :
Serving Size : 42 Preparation Time : 0:00
Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® Sweet Rewards® low-fat

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			fudge brownie mix
1/4	cup		water
1/4	cup		fat-free, cholesterol-free egg product
			OR
1			egg
1/2	cup		powdered sugar

Heat oven to 350°. Grease cookie sheet. Mix brownie mix (dry), water and egg product with spoon about 50 strokes or until well blended.

Shape dough by rounded teaspoonfuls into balls. Roll in powdered sugar. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

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Description:

"You're not going to believe how rich, fudgy and chewy these cookies really are."

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Yield:

"42 Cookies"

Per serving: 62 Calories (kcal); 1g Total Fat; (14% calories from fat); 1g Protein; 13g Carbohydrate; 0mg Cholesterol; 101mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; ■ Fruit; 0 Fat; 1 Other Carbohydrates

Serving Ideas : Serve these cookies with fat-free vanilla yogurt and fat-free chocolate fudge ice-cream topping.

Nutr. Assoc. : 5722 0 3220 0 2130706543 0

* Exported from MasterCook *

Brownie Drop Cookies

Recipe By :

Serving Size : 48 Preparation Time :0:00

Categories : Chapter 4

Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	(15 ounce) package	Betty Crocker® fudge brownie mix
1/4	cup	water
1		egg
1/2	cup	chopped nuts

Heat oven to 375°. Lightly grease cookie sheet. Mix brownie mix, water and egg in large bowl with spoon. Stir in nuts (dough will be stiff).

Drop dough by rounded teaspoonfuls onto cookie sheet. Bake 6 to 8 minutes

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or until set. Cool slightly; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
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are expected.

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Yield:
"48 Cookies"

Per serving: 46 Calories (kcal); 1g Total Fat; (26% calories from fat); 1g
Protein; 8g Carbohydrate; 4mg Cholesterol; 30mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1/2
Other Carbohydrates

NOTES : Make It Your way
For extra fudgy cookies, try Double Chocolate Drops. Just stir in
1/2 cup semisweet chocolate chips.

Indulge in Coffee Liqueur Brownie Drops by substituting coffee
liqueur for the water.

Nutr. Assoc. : 5721 0 0 0

* Exported from MasterCook *

Bumblebees

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	peanut butter
1/2	cup	shortening
1/3	cup	packed brown sugar
1/3	cup	honey
1		egg
1 3/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
8	dozen	pretzel twists
8	dozen	pretzel sticks

Beat peanut butter, shortening, brown sugar, honey and egg in large bowl
with electric mixer on medium speed, or mix with spoon. Stir in flour,
baking soda and baking powder. Cover dough with plastic wrap and
refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls (dough will be slightly
sticky). For each cookie, place 2 pretzel twists side by side with the
bottoms (the bottom comes to a rounded point, similar to the bottom of a
heart shape) touching on ungreased cookie sheet. Place 1 ball of dough on
center, and flatten slightly. Break 2 pretzel sticks in half. Gently press
3 pretzel stick halves into dough for stripes on bee. Break fourth pretzel

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piece in half. Poke pieces into 1 end of dough for antennae.

Bake 11 to 13 minutes or until light golden brown. Immediately remove from
cookie sheet to wire rack.

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Description:

"These "cute-as-a-bug" cookies are perfect for a child's birthday
party."

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Yield:

"48 Cookies"

T(chill):

"2:00"

- - - - -

Per serving: 81 Calories (kcal); 4g Total Fat; (39% calories from fat); 2g
Protein; 11g Carbohydrate; 4mg Cholesterol; 101mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0
Other Carbohydrates

NOTES : Cookie Tips

Cookies baked on dark sheets may brown too quickly. You can
prevent this by either lowering the temperature of the oven by 25°
or lining the sheets with aluminum foil or baking parchment paper.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 923 924 0

* Exported from MasterCook *

Butter Crunch Clusters

Recipe By :

Serving Size : 24 Preparation Time :0:10

Categories : Chapter 8

special Cookies/special Diets

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine
2/3	cup	packed brown sugar
1	tablespoon	corn syrup
2	cups	Cheerios® cereal
1	cup	salted cocktail peanuts or Spanish peanuts

Heat butter in 3-quart saucepan over low heat until melted. Stir in brown
sugar and corn syrup. Heat to boiling over medium heat, stirring
constantly. Boil and stir 1 minute; remove from heat.

Stir in cereal and peanuts until well coated. Drop mixture by
tablespoonfuls onto waxed paper; cool.

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Yield:

"24 Cookies"

- - - - -

Per serving: 103 Calories (kcal); 7g Total Fat; (57% calories from fat); 2g Protein; 10g Carbohydrate; 0mg Cholesterol; 73mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 other Carbohydrates

NOTES : Cookie Tips

If you would like to reduce the fat, look for reduced-fat peanuts in the nut or snacks section of the supermarket.

Make It Your Way

To make Apple-Cinnamon Butter Crunch Clusters, use Apple Cinnamon Cheerios®.

Nutr. Assoc. : 4098 0 0 279 5078

* Exported from MasterCook *

Butterscotch Shortbread

Recipe By :

Serving Size : 48 Preparation Time :0:00

Categories : Chapter ■

Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/2	cup	packed brown sugar
1/4	cup	granulated sugar
2 1/4	cups	all-purpose flour
1	teaspoon	salt

Heat oven to 300°. Beat butter, shortening and sugars in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. (Dough will be dry and crumbly; use hands to mix completely.)

Roll dough into rectangle, 15 x 7 1/2 inches, on lightly floured surface. Cut into 1 1/2-inch squares. Place about 1 inch apart on ungreased cookie sheet. Bake about 25 minutes or until set. (These cookies brown very little, and the shape does not change.) Remove from cookie sheet to wire rack.

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Description:

"Shortbread comes from Scotland. Originally it was made in a large round cake with spokes notched like rays, radiating from the center, to symbolize the rays of the sun. In the eighteenth century, the triangular wedges were called "Petticoat Tails.""

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Yield:

"48 Cookies"

T(Bake):

"0:25"

- - - - -

Per serving: 70 calories (kcal); 4g Total Fat; (52% calories from fat); 1g Protein; 8g Carbohydrate; 0mg Cholesterol; 68mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

This dough makes great cut-out cookies. After baking you can leave them plain, make sandwich cookies or frost them.

Nutr. Assoc. : 4098 0 0 0 0 0

* Exported from MasterCook *

Butterscotch-Oatmeal Crinkles

Recipe By :

Serving Size : 60 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
2		eggs
2 1/4	cups	all-purpose flour
2	cups	old-fashioned or quick-cooking oats
1 1/2	teaspoons	baking powder
1/2	teaspoon	salt
1/2	cup	granulated or powdered sugar

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt.

Shape dough into 1-inch balls; roll in granulated sugar. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

Per serving: 93 Calories (kcal); 4g Total Fat; (34% calories from fat); 1g Protein; 14g Carbohydrate; 6mg Cholesterol; 53mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other carbohydrates

NOTES : Cookie Tips
You can use either light brown or dark brown sugar in your recipes. The larger amount of molasses gives dark brown sugar its darker color and stronger flavor.

If your want to add a crunchy texture to these oatmeal cookies, lightly toast the oatmeal before adding it to the other ingredients.

Nutr. Assoc. : 0 4098 0 0 3218 0 20223 0 ■ 1440

* Exported from MasterCook *

Candy Corn Shortbread

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
1/4	cup	sugar
2	cups	all-purpose flour
		yellow food color
		Red food color

Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Divide dough into 6 equal parts. Combine 3 parts dough; mix with 10 drops yellow food color and 4 drops red food color to make orange dough. Combine 2 parts dough; mix with 7 drops yellow food color to make yellow dough. Leave remaining part dough plain.

Pat orange dough into 3/4-inch-thick rectangle, 9 x 2 inches, on plastic wrap. Pat yellow dough into 1/2-inch-thick rectangle, 9 x 1 3/4 inches. Place yellow rectangle centered on orange rectangle. Shape plain dough into 9-inch roll, 3/4 inch in diameter. Place roll on center of yellow rectangle. Wrap plastic wrap around dough, pressing dough into triangle so that dough will resemble a kernel of corn when sliced. Refrigerate about 2 hours or until firm.

Heat oven to 350°. Cut dough into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack.

Stack dough so that the orange rectangle is on the bottom and the uncolored roll of dough is on top.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"What's Halloween without candy corn? These tender, buttery cookie wedges look just like giant pieces of the Halloween favorite."

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Yield:

"36 Cookies"

T(Chill):

"2:00"

- - - - -

Per serving: 64 Calories (kcal); 4g Total Fat; (53% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 45mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Shortbread is one of the simplest doughs to mix with only 3 basic ingredients—margarine or butter, sugar and flour.

Nutr. Assoc. : 4098 0 0 5641 4706

* Exported from MasterCook *

Cappuccino-Pistachio Shortbread

Recipe By :

Serving Size : 32 Preparation Time :0:00

Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
2	tablespoons	cappuccino-flavored instant coffee mix (dry)
1	tablespoon	water
3/4	cup	butter or margarine -- softened
1/2	cup	powdered sugar
2	cups	all-purpose flour
1/2	cup	chopped pistachio nuts
1	ounce	semisweet baking chocolate or white baking bar
1	teaspoon	shortening

Heat oven to 350°. Dissolve coffee mix in water in medium bowl. Add butter and powdered sugar. Beat with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour and nuts, using hands if necessary, until stiff dough forms.

Divide dough in half. Shape each half into a ball. Pat each ball into 6-inch round, about 1/2 inch thick, on lightly floured surface. Cut each round into 16 wedges. Arrange wedges about 1/2 inch apart and with pointed ends toward center on ungreased cookie sheet. Bake about 15 minutes or until golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Place chocolate and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture can be stirred smooth and is thin enough to drizzle. Drizzle over cookies.

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Yield:
"32 Cookies"

T(Bake):
"0:15"

- - - - -

Per serving: 97 Calories (kcal); 6g Total Fat; (55% calories from fat); 1g Protein; 10g Carbohydrate; 12mg Cholesterol; 10mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Instant flavored coffees are very popular and come in individual envelopes, boxes of envelopes, cans, canisters and jars. Use your favorite flavor in this recipe.

For a Christmas theme, look for red or green pistachios! These colors would also work for Valentine's or Saint Patrick's Day. If you'd like, drizzle cookies with both semisweet and white chocolate.

Nutr. Assoc. : 2482 0 1553 0 0 1139 2132 0

* Exported from MasterCook *

Caramel Apple Cookies

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1 1/2	teaspoons	vanilla
2		eggs
3	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
		Red paste food color, if desired
		About 24 wooden sticks with rounded ends
		Caramel Glaze -- (recipe follows)
CARMEL GLAZE		
1	(14 ounce) package	vanilla caramels
1/4	cup	water

Heat oven to 400°. Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla and eggs. Stir in flour, baking soda and salt. Stir in food color to tint dough red.

Roll dough 1/4 inch thick on lightly floured cloth-covered surface. Cut with 3-inch round or apple-shaped cookie cutter. Place 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each cookie. Bake 8 to 9 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread top third of each cookie (opposite wooden stick) with Caramel Glaze. Hold cookie upright to allow glaze to drizzle down cookie.

CARAMEL GLAZE:

Heat caramels and water in 2-quart saucepan over low heat, stirring frequently, until melted and smooth. If glaze becomes too stiff, heat over low heat, stirring constantly, until softened.

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Yield:
"24 Cookies"

Per serving: 237 calories (kcal); 10g Total Fat; (38% calories from fat); 3g Protein; 34g Carbohydrate; 17mg Cholesterol; 167mg Sodium
Food Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; ■ Fat; 1 1/2 Other Carbohydrates

NOTES : Make It Your way

Here's another fall idea, try making Leaf Cookies. Make the dough as directed above--except omit red food color paste and Caramel Glaze. Divide dough into 3 equal parts. Stir 8 drops yellow food color into 1 part dough to make yellow dough. Stir 8 drops yellow and 3 drops red food color into another part dough to make orange dough. Stir 10 drops red, 8 drops green and 3 drops yellow food color into remaining dough to make brown dough.

Drop small portions of each of the 3 colors of dough close together in random pattern onto lightly floured cloth-covered surface. Roll doughs together into marbled pattern to 1/8-inch thickness. Cut with 2 1/2- to 3-inch leaf-shaped cookie cutter. Place on ungreased cookie sheet. Bake 6 to 7 minutes or until no indentation remains when touched in center. Remove from cookie sheet; cool on wire rack. About 4 dozen cookies.

Nutr. Assoc. : 0 4098 0 0 3218 ■ ■ ■ ■ 0 2130706543 0 0 251 0

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Caramel Candy Bars

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount Measure Ingredient -- Preparation Method

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1 (14 ounce) package vanilla caramels
1 1/3 cup milk
2 cups all-purpose flour
2 cups quick-cooking or old-fashioned oats
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1 1/2 teaspoon salt
1 egg
1 cup butter or margarine -- softened
1 (6 ounce) package semisweet chocolate chips (1 cup)
1 cup chopped walnuts
OR
1 cup dry-roasted peanuts

Heat oven to 350°. Heat caramels and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat.

Mix flour, oats, brown sugar, baking soda and salt in large bowl with spoon. Stir in egg and butter until mixture is crumbly. Press half of the crumbly mixture in ungreased rectangular pan, 13 x 9 x 2 inches. Bake 10 minutes.

Sprinkle chocolate chips and walnuts over baked layer. Drizzle with caramel mixture. Sprinkle with remaining crumbly mixture; press gently into caramel mixture. Bake 20 to 25 minutes or until golden brown. Cool 30 minutes. Loosen edges from sides of pan. Cool completely. Cut into 8 rows by 4 rows.

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Yield:
"48 Bars"
T(Cool):
"0:30"

Per serving: 162 Calories (kcal); 8g Total Fat; (40% calories from fat); 2g Protein; 23g Carbohydrate; 5mg Cholesterol; 121mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 other Carbohydrates

NOTES : Cookie Tips

For a holiday or housewarming gift, wrap individual bars in colored plastic wrap and pack in a basket with a bow.

Make It Your Way

If you love the chocolate and peanut butter flavor combination, make Chocolate Peanut Bars by substituting chocolate caramels for the vanilla caramels and peanut butter chips for the chocolate chips. Use peanuts rather than walnuts. Delicious!

Nutr. Assoc. : 251 0 0 20223 0 0 0 0 4098 4886 ■ 0 2130706543

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Caramel Fudge Bars

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Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® supreme brownie mix (with pouch of Chocolate Flavor Syrup)
1/4	cup	milk
1	teaspoon	vanilla
1		egg
1/2	(14 ounce) package	vanilla caramels (25 caramels)
1	(14 ounce) can	sweetened condensed milk

Heat oven to 350°. Grease bottom only of rectangular pan, 13 x 9 x 2 inches. Mix brownie mix (dry; do not add chocolate syrup from pouch), milk, vanilla and egg with spoon; reserve 1 cup. Press remaining brownie mixture in bottom of pan. Bake 10 minutes.

Heat caramels and chocolate syrup from pouch in 2-quart saucepan over medium-low heat, stirring occasionally, until caramels are melted. Stir in milk. Pour over baked layer. Break up reserved brownie mixture; sprinkle over caramel.

Bake 25 to 30 minutes or until bubbly around edges. Cool completely; refrigerate for easier cutting. Cut into 4 rows by 6 rows. Store tightly covered and, if desired, in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"These bars are more like a candy, and if you like "ooey-gooney" sweets, you'll love these. Make sure to keep them stored in the refrigerator so they don't get too soft."

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Yield:

"24 Bars"

Per serving: 201 calories (kcal); 4g Total Fat; (17% calories from fat); 3g Protein; 39g Carbohydrate; 14mg Cholesterol; 135mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 2 1/2 Other Carbohydrates

NOTES : Make It Your Way

Make Chocolate-Caramel Fudge Bars by substituting chocolate-flavored sweetened condensed milk for regular.

Nutr. Assoc. : 5721 0 0 0 251 0

* Exported from MasterCook *

Caramel-Pecan Cookies

Recipe By :

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Serving Size : 32 Preparation Time :0:00
 Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2	tablespoons	water
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1/8	teaspoon	salt
8		vanilla caramels
160		pecan halves (about 2 1/4 cups)
		Chocolate Glaze -- (recipe follows)
CHOCOLATE GLAZE		
1	ounce	unsweetened baking chocolate
1	cup	powdered sugar
1	teaspoon	vanilla
2	teaspoons	water (2 to 4 teaspoons)

Heat oven to 350°. Beat brown sugar, butter, water and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Cut each caramel into 4 pieces with sharp knife. For each cookie, group 5 pecan halves on ungreased cookie sheet.

Shape 1 teaspoon dough around each caramel piece to form a ball. Press ball firmly onto center of each group of pecans.

Bake 12 to 15 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. Cool completely. Spread tops of cookies with Chocolate Glaze.

CHOCOLATE GLAZE:

Melt chocolate in 1-quart saucepan over low heat, stirring occasionally. Stir in powdered sugar, vanilla and water until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These adorable cookie confections look like turtles. Kids will love making and eating them!"

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Yield:

"32 Cookies"

Per serving: 135 Calories (kcal); 8g Total Fat; (53% calories from fat); 1g Protein; 15g Carbohydrate; trace Cholesterol; 49mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your way

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For a bit more chocolate flavor, substitute chocolate caramels for
the vanilla caramels.

Nutr. Assoc. : 0 4098 0 0 0 0 251 4431 2130706543 ■ 0 2132 0 0 1582

* Exported from MasterCook *

Carrot-Molasses Cookies

Recipe By :
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist carrot cake mix
1/4	cup	butter or margarine -- softened
2	tablespoons	light molasses
2		eggs
1/2	cup	chopped nuts, if desired
1	tub	Betty Crocker® Rich & Creamy cream cheese ready-to-spread frosting, if desired

Beat half of the cake mix (dry), the butter, molasses and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the nuts. Refrigerate about 2 hours or until chilled.

Heat oven to 375°. Lightly grease cookie sheet. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are set (centers will be soft). Remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.)

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"42 Cookies"
T(chill):
"2:00"

Per serving: 73 Calories (kcal); 3g Total Fat; (35% calories from fat); 1g Protein; 11g Carbohydrate; 9mg Cholesterol; 92mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Great! You don't have to shred carrots by hand for this homey, old-fashioned cookie.

"I Don't Have That"

Honey or maple-flavored syrup can be substituted for the molasses.

Nutr. Assoc. : 5710 4098 3934 3218 2677 2130706543 0

* Exported from MasterCook *

Carrot-Raisin Bars

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient --- Preparation Method
1	package	Betty Crocker® SuperMoist carrot cake mix
1/2	cup	vegetable oil
1/4	cup	water
2		eggs
3/4	cup	raisins
1/2	cup	chopped nuts
1	tub	Betty Crocker® Rich & Creamy cream cheese frosting

Heat oven to 350°. Grease and flour jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Mix cake mix (dry), oil, water and eggs in large bowl with spoon. Stir in raisins and nuts. Spread evenly in pan.

Bake 15 to 20 minutes or until bars spring back when touched lightly in center. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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 Yield:
 "48 Bars"

Per serving: 120 Calories (kcal); 5g Total Fat; (39% calories from fat); 1g Protein; 18g Carbohydrate; 8mg Cholesterol; 88mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way
 If you love coconut, you'll love our Carrot-Raisin Coconut Bars. Stir in 1 cup coconut with the raisins and nuts.

Using orange juice instead of the water gives these bars a nice flavor boost.

Nutr. Assoc. : 5710 0 0 0 0 0 1170 0

* Exported from MasterCook *

Cherry-Almond Bars

Recipe By :
 Serving Size : 24 Preparation Time :0:00

Amount	Measure	Ingredient -- Preparation Method
1	(10 ounce) jar	maraschino cherries
1	cup	all-purpose flour
1/2	cup	butter or margarine -- softened
1/4	cup	powdered sugar
2		eggs
1	cup	sliced almonds
1/2	cup	granulated sugar
1/4	cup	all-purpose flour
1/2	teaspoon	baking powder
		Pink Glaze -- (recipe follows)
		PINK GLAZE
1/2	cup	powdered sugar
1/4	teaspoon	almond extract
2	teaspoons	reserved maraschino cherry juice (2 to 3 teaspoons)

Heat oven to 350°. Drain cherries, reserving juice for Pink Glaze. Chop cherries; set aside. Mix 1 cup flour, the butter and powdered sugar with spoon. Press in ungreased square pan, 9 x 9 x 2 inches. Bake about 10 minutes or until set.

Beat eggs in medium bowl with fork. Stir in cherries and remaining ingredients except Pink Glaze. Spread over baked layer. Bake 20 to 25 minutes or until golden brown. Cool completely. Drizzle with Pink Glaze. Cut into 3 rows by 4 rows.

PINK GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "24 Bars"

 Per serving: 143 Calories (kcal); 7g Total Fat; (45% calories from fat); 2g Protein; 18g Carbohydrate; 16mg Cholesterol; 66mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Maraschino Cherries
 Is that pronounced "mar-uh-SKEE-noh" or "mar-uh-SHEE-noh?" Either way is fine. Although any cherry will do, these sweet beauties are generally made from Royal Ann cherries. They are soaked in a sugar syrup and dyed red or green. The red cherries are flavored with almond and the green with mint.

Make It Your Way
 Green Cherry-Almond Bars are just as attractive as pink ones.

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Replace the red maraschino cherries in the bars with green ones
and replace red maraschino cherry juice in the glaze with green.

This makes a great treat to serve for Saint Patrick's Day.

Nutr. Assoc. : 4097 0 4098 0 3218 ■ 0 ■ ■ 2130706543 0 0 0 0 0

* Exported from MasterCook *

chocolate chip cookies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® superMoist butter pecan, chocolate chip®, chocolate fudge, devil's food, German, chocolate or yellow cake mix
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
1/2	cup	chopped nuts
1	(6 ounce) package	semisweet chocolate chips (1 cup)

Heat oven to 350°. Beat half of the cake mix (dry), the butter, vanilla
and eggs in large bowl with electric mixer on medium speed until smooth,
or mix with spoon. Stir in remaining cake mix, the nuts and chocolate
chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased
cookie sheet. Bake 10 to 12 minutes or until edges are set (centers will
be soft). Cool 1 minute; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"60 Cookies"

Per serving: 71 Calories (kcal); 4g Total Fat; (46% calories from fat); 1g
Protein; 9g Carbohydrate; 6mg Cholesterol; 72mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : *If using chocolate chip cake mix, bake 12 to 15 minutes. If using
yellow cake mix, decrease butter to 1/3 cup.

Cookie tips
Did you know that frozen nuts are easier to chop than room
temperature nuts?

The cap on the vanilla extract bottles are a handy little measure,
most caps hold between 1/2 and 1 teaspoon.

* Exported from MasterCook *

Chocolate Chip Sandwich Cookies

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/4	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1		egg
1 1/4	cups	all-purpose flour
1/4	teaspoon	baking soda
1/8	teaspoon	salt
1	cup	miniature semisweet chocolate chips
		Chocolate Frosting -- (recipe follows)
CHOCOLATE FROSTING		
2	ounces	unsweetened baking chocolate
2	tablespoons	butter or margarine
2	cups	powdered sugar
3	tablespoons	hot water

Heat oven to 350°. Lightly grease cookie sheet. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by level teaspoonfuls about 2 inches apart onto cookie sheet (dough will flatten and spread). Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread 1 teaspoon Chocolate Frosting between bottoms of pairs of cookies.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright:
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 Yield:
 "48 Cookies"

Per serving: 99 Calories (kcal); 4g Total Fat; (36% calories from fat); 1g Protein; 16g Carbohydrate; 4mg Cholesterol; 46mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips

These little sandwich cookies will get soft during storage due to the moisture in the frosting.

"I Don't Have That"

About 1 cup of canned frosting can be used if you don't feel like making the frosting from scratch.

Nutr. Assoc. : 0 4098 0 0 0 0 4149 2130706543 ■ ■ 0 4098 0 0

* Exported from MasterCook *

Chocolate Chip-Pecan Bars

Recipe By :

Serving Size : 32 Preparation Time :0:00

Categories : Chapter 4

Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist French vanilla cake mix
1/2	cup	butter or margarine -- softened
2	cups	pecan halves
2/3	cup	butter or margarine
1/2	cup	packed brown sugar
1	(6 ounce) package	semisweet chocolate chips (1 cup)

Heat oven to 350°. Mix cake mix (dry) and 1/2 cup butter in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press firmly in bottom of ungreased rectangular pan, 13 x 9 x 2 inches. Bake 8 to 10 minutes or until light brown.

sprinkle pecan halves evenly over baked layer. Heat 2/3 cup butter and the brown sugar to boiling in 2-quart saucepan over medium heat, stirring occasionally; boil and stir 1 minute. Spoon mixture evenly over pecans.

Bake about 20 minutes or until bubbly and light brown. Sprinkle chocolate chips over warm bars; cool. Cut into 8 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:

"32 Bars"

Per serving: 206 Calories (kcal); 14g Total Fat; (58% calories from fat); 1g Protein; 21g Carbohydrate; 0mg Cholesterol; 181mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips

A pastry blender is a very efficient, easy-to-use tool to have on hand. It blends butter or shortening into dry ingredients without

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much effort. Pastry blenders are inexpensive and can be found in
the cooking and baking utensil section of most discount stores.

"I Don't Have That"

White- or yellow-flavored mix can be substituted for the French
vanilla.

Nutr. Assoc. : 5714 4098 0 4098 0 4886

* Exported from MasterCook *

Chocolate Cookies

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist® devil's food cake mix
1 1/3	cup	vegetable oil
2		eggs
		Sugar

Heat oven to 350°. Mix cake mix (dry), oil and eggs in large bowl with
spoon until dough forms.

Shape dough into 1-inch balls; roll in sugar. Place about 2 inches apart
on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from
cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"The tops of these cookies look crinkled, and they have a soft, chewy
texture."

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Yield:

"48 Cookies"

Per serving: 59 Calories (kcal); 2g Total Fat; (35% calories from fat); 1g
Protein; 9g Carbohydrate; 8mg Cholesterol; 82mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Make It Your Way

To make Chocolate chip Chocolate Cookies, stir in 2/3-cup
miniature semisweet chocolate chips into the dough.

Nutr. Assoc. : 890 0 3218 0

* Exported from MasterCook *

Chocolate Drop Cookies

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/3	cup	buttermilk
1	teaspoon	vanilla
2	ounces	unsweetened baking chocolate -- melted and cooled
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1	cup	chopped nuts
		Chocolate Frosting -- (recipe follows)
		CHOCOLATE FROSTING
2	ounces	unsweetened baking chocolate
2	tablespoons	butter or margarine
2	cups	powdered sugar
3	tablespoons	hot water

Heat oven to 375°. Grease cookie sheet. Beat sugar, butter, buttermilk, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Chocolate Frosting.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"This very old-fashioned cookie is a time-tested classic. It bakes up into a tender, cake-like cookie adorned with an incredibly fudgy chocolate frosting."

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Yield:

"36 Cookies"

Per serving: 142 Calories (kcal); 7g Total Fat; (44% calories from fat); 2g Protein; 19g Carbohydrate; 5mg Cholesterol; 89mg Sodium
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat;

NOTES : Make It Your Way

If you love chocolate-covered raisins, add them to this cookie to make Raisin-Filled Chocolate Drops. Stir in 1 cup semisweet- or milk chocolate-covered raisins with the nuts. Serve with a cup of rich, full-bodied coffee or a glass of ice cold milk.

Nutr. Assoc. : 0 4098 0 0 2132 0 ■ ■ ■ 2677 2130706543 0 0 2132 4098 0 ■

* Exported from MasterCook *

Chocolate Linzer Hearts

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1/2	cup	sugar
1	teaspoon	vanilla
2		eggs
1	cup	hazelnuts -- toasted (see Notes), skinned and ground
1/2	ounce	semisweet baking chocolate -- finely chopped
2 1/2	cups	all-purpose flour
1 1/2	teaspoons	ground cinnamon
1/2	teaspoon	ground nutmeg
1/2	cup	raspberry jam
1	ounce	semisweet baking chocolate -- melted

Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in vanilla and eggs until smooth. Add remaining ingredients except jam and melted chocolate. Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky).

Heat oven to 375°. Roll one fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with 2-inch heart-shape cookie cutter. Cut small heart shape from center of half of the 2-inch hearts, if desired. Place on ungreased cookie sheet.

Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread about 1/2 teaspoon raspberry jam on bottom of whole heart cookies; top with cut-out heart cookie. Drizzle with melted chocolate. Let stand until chocolate is firm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These cookies are a variation of the famous Austrian Linzer Torte. The toasted hazelnuts, raspberry jam and chocolate provide a unique taste sensation."

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Yield:

"36 Cookies"

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T(chill):
"1:00"

Per serving: 133 Calories (kcal); 8g Total Fat; (54% calories from fat); 2g Protein; 14g Carbohydrate; 10mg Cholesterol; 65mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

To toast nuts, bake uncovered in ungreased shallow pan in 350° oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

Hazelnuts

Hazelnuts, also called "filberts," are the nuts of the hazel tree, which is a member of the birch family.

Nutr. Assoc. : 4098 0 0 3218 3677 1353 0 ■ 0 0 1353

* Exported from MasterCook *

Chocolate Mini-Chippers

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/4	cup	packed brown sugar
1/4	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg white
		OR
2	tablespoons	fat-free cholesterol-free egg product
1/2	cup	all-purpose flour
1/2	cup	whole wheat flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1/2	cup	miniature semisweet chocolate chips

Heat oven to 375°. Beat sugars, butter, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Cookies"

Per serving: 62 Calories (kcal); 2g Total Fat; (33% calories from fat); 1g Protein; 10g Carbohydrate; 0mg Cholesterol; 61mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

You can have your favorite cookie and not miss out on the taste. One little trick is to use miniature chocolate chips--their size allows them to be distributed more evenly through the dough, giving you chocolate in each bite!

Make It Your way

You can eliminate the whole wheat flour and use all-purpose flour in its place.

Nutr. Assoc. : 0 0 4098 0 0 0 2130706543 ■ 0 0 0 4149

* Exported from MasterCook *

Chocolate Shortbread

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2	cups	powdered sugar
1 1/2	cups	butter or margarine -- softened
3	cups	all-purpose flour
3/4	cup	baking cocoa
2	teaspoons	vanilla
4	ounces	semisweet baking chocolate -- melted and cooled
1/2	teaspoon	shortening
		Creamy Frosting -- (recipe follows)
		CREAMY FROSTING
3	cups	powdered sugar
1/3	cup	butter or margarine -- softened
1 1/2	teaspoons	vanilla
2	tablespoons	(about) milk

Heat oven to 325°. Beat powdered sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cocoa and vanilla.

Roll half of dough at a time 1/2 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 9 to 11 minutes or until firm (cookies should not be dark brown). Remove from cookie sheet to wire rack. Cool completely.

Mix chocolate and shortening until smooth. Prepare Creamy Frosting. Spread each cookie with about 1 teaspoon frosting. Immediately make three concentric circles on frosting with melted chocolate. Starting at center, draw a toothpick through chocolate circles to make spider web design. Let stand until chocolate is firm.

CREAMY FROSTING:

Mix powdered sugar and butter in medium bowl. Stir in vanilla and milk. Beat with spoon until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"The rich chocolate flavor gives character to these frosted shortcake cookies, and they'll probably disappear in a hurry!"

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Yield:

"48 Cookies"

- - - - -

Per serving: 155 Calories (kcal); 8g Total Fat; (44% calories from fat); 1g Protein; 21g Carbohydrate; trace Cholesterol; 83mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips

Another idea for a quick cookie design is to drizzle straight lines of chocolate across the frosting, then pull a wooden toothpick back and forth across the lines.

Nutr. Assoc. : 0 4098 0 2727 0 1353 0 2130706543 0 0 0 4098 0 4038

* Exported from MasterCook *

Chocolate-Almond Tea Cakes

Recipe By :

Serving Size : 42 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
1/3	cup	powdered sugar
1 1/4	cups	all-purpose flour
1/2	cup	hot cocoa mix (dry)
1/2	cup	chopped slivered almonds -- toasted (see Notes)
		Powdered sugar

Heat oven to 325°. Beat butter and 1/3 cup powdered sugar in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa mix and almonds. (If dough is soft, cover and refrigerate until firm enough to shape.)

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until set. Dip tops into powdered sugar while warm. Cool completely on wire rack. Dip tops into powdered sugar again.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker®

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"These cookies are dipped twice into the powdered sugar because the
sugar from the first dip gets absorbed into the cookie."

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Yield:

"42 Cookies"

- - - - -

Per serving: 67 calories (kcal); 4g Total Fat; (55% calories from fat); 1g
Protein; 7g Carbohydrate; trace Cholesterol; 54mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0
Other Carbohydrates

NOTES : Cookie Tips

To toast nuts, bake uncovered in ungreased shallow pan in 350°
oven about 10 minutes, stirring occasionally, until golden brown.
or cook in ungreased heavy skillet over medium-low heat 5 to 7
minutes, stirring frequently until browning begins, then stirring
constantly until golden brown.

Any of the flavored hot cocoa mixes will do the trick in these
tasty little morsels.

Nutr. Assoc. : 4098 0 0 2729 20020 0

* Exported from MasterCook *

Chocolate-Bourbon Balls

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1 cups)	(9 ounce) package	chocolate wafer cookies -- finely crushed (2 1/3
2	cups	finely chopped almonds
2	cups	powdered sugar
1/4	cup	bourbon
1/4	cup	light corn syrup
		Powdered sugar

Mix crushed cookies, almonds and 2 cups powdered sugar in large bowl. Stir
in bourbon and corn syrup.

Shape mixture into 1-inch balls. Roll in powdered sugar. Cover tightly and
refrigerate at least 5 days to blend flavors.

Please note, if you should change this recipe it will no longer be an
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Yield:
"60 Cookies"

Per serving: 68 Calories (kcal); 3g Total Fat; (40% calories from fat); 1g Protein; 9g Carbohydrate; trace Cholesterol; 27mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : "I Don't Have That"
1 tablespoon brandy extract plus enough water to equal 1/4 cup can be substituted for the bourbon.

Make It Your way
Make Vanilla Bourbon Balls by substituting crushed vanilla wafers for the chocolate wafers and pecans for the almonds.
Nutr. Assoc. : 2647 20020 0 0 0 0

* Exported from MasterCook *

Chocolate-Cherry Sand Tarts

Recipe By :
Serving Size : 54 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	sugar
3/4	cup	butter or margarine -- softened
1		egg white
1 3/4	cups	all-purpose flour
1 1/4	cup	baking cocoa
1 3/4	cups	(about) cherry preserves
		Chocolate Drizzle -- (recipe follows)
		CHOCOLATE DRIZZLE
1 2/3	cup	semisweet chocolate chips
1	tablespoon	shortening

Beat sugar, butter and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cocoa. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls. Press each ball in bottom and up side of each ungreased sandbakelse mold, about 1 3/4 x 1/2 inch. Spoon about 1 1/2 teaspoons cherry preserves into each mold. Place on cookie sheet.

Bake 12 to 15 minutes or until crust is set. Cool 10 minutes; carefully remove from molds to wire rack. Cool completely. Drizzle with Chocolate Drizzle.

CHOCOLATE DRIZZLE:

Melt ingredients over low heat, stirring occasionally, until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"54 Cookies"
T(chill):
"2:00"

Per serving: 86 calories (kcal); 4g Total Fat; (34% calories from fat); 1g
Protein; 14g Carbohydrate; 0mg Cholesterol; 35mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
To quickly make Chocolate Glaze, place chocolate chips and
shortening in a microwavable bowl. Microwave uncovered on Medium
(50%) 1 to 2 minutes or until mixture can be stirred smooth.

Sandbakelse Mold

A sandbakelse mold is a metal pan designed with tiny fluted cups
and is used to bake tiny cookies with a filling. These molds can
be found at kitchenware specialty stores.

Nutr. Assoc. : 0 4098 0 0 2727 2556 2130706543 0 0 4886 0

* Exported from MasterCook *

Chocolate-Covered Peanut-Chocolate Chip Cookies

Recipe By :
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1	cup	chocolate-covered peanuts
1	cup	milk chocolate chips

Heat oven to 375°. Beat sugar, butter, shortening, vanilla and egg in
large bowl with electric mixer on medium speed, or mix with spoon. Stir in
flour, baking soda and salt. Stir in peanuts and chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased
cookie sheet. Bake 10 to 12 minutes or until edges are golden brown
(centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to
wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
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analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"42 Cookies"

- - - - -

Per serving: 118 Calories (kcal); 7g Total Fat; (52% calories from fat); 1g
Protein; 13g Carbohydrate; 6mg Cholesterol; 59mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips
If you oversoften butter or margarine, especially if it's been
microwaved to the point of it being almost melted, your cookies
will spread a lot and be flat.

Make It Your Way
How about giving Chocolate-Covered Raisin-Chocolate chip cookies a
whirl? Just substitute chocolate-covered raisins for the
chocolate-covered peanuts.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 2651 4139

* Exported from MasterCook *

Chocolate-Glazed Graham Crackers

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	shortening
1/2	cup	packed brown sugar
1/4	cup	honey
2	cups	whole wheat flour
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	semisweet chocolate chips
1	tablespoon	shortening

Heat oven to 375°. Beat 1 cup shortening, the brown sugar and honey in
large bowl with electric mixer on medium speed, or mix with spoon. Stir in
flour, baking powder and salt.

Roll half of dough at a time 1/8 inch thick on lightly floured
cloth-covered surface. Cut into 2 1/2-inch rounds. Place 1 inch apart on
ungreased cookie sheet. Bake 7 to 9 minutes or until edges are firm. Cool
1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Melt chocolate chips and 1 tablespoon shortening over low heat, stirring
occasionally, until smooth. Drizzle over cookies.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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analysis programs and different nutrient databases, variations in results
are expected.

Description:

"These crackers have a wonderful old-fashioned taste created with the
use of whole wheat flour. They are sure to please when served with a
glass of cold milk."

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Yield:

"48 Cookies"

- - - - -

Per serving: 79 calories (kcal); 5g Total Fat; (55% calories from fat); 1g
Protein; 8g Carbohydrate; 0mg Cholesterol; 18mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Make It Your way

Make Honey-Graham Cracker Cookies by leaving out the chocolate and
cutting the dough with 2- to 3-inch cookie cutters. Sprinkle the
cookies with plain or colored sugar before baking.

Nutr. Assoc. : 0 0 0 0 0 0 4886 0

* Exported from MasterCook *

Chocolate-Mint Cookies

Recipe By :

Serving Size : 36 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
2	(1 ounce) squares	unsweetened chocolate -- melted and cooled
1	cup	all-purpose flour
1/2	teaspoon	salt
		Peppermint Frosting -- (recipe follows)
1/4	cup	butter or margarine
2	tablespoons	corn syrup
1	(6 ounce) package	semisweet chocolate chips
		Crushed hard peppermint candies, if desired
PEPPERMINT FROSTING		
2 1/2	cups	powdered sugar
1/4	cup	butter or margarine -- softened
3	tablespoons	milk
1/2	teaspoon	peppermint extract

Heat oven to 375°. Beat sugar, 1/2 cup butter, the vanilla, egg and
unsweetened chocolate in large bowl with electric mixer on medium speed,
or mix with spoon. Stir in flour and salt.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased
cookie sheet. Flatten cookies with greased bottom of glass dipped in
sugar. Bake until set, about 11 minutes. Cool 1 to 2 minutes; remove from
cookie sheet to wire rack. Cool cookies completely.

Spread Peppermint Frosting over each cookie to within 1/4 inch of edge.
Melt 1/4 cup butter, the corn syrup and chocolate chips over low heat,

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stirring constantly, until smooth. Spoon or drizzle mixture over each
cookie; sprinkle with crushed candies.

PEPPERMINT FROSTING:

Mix all ingredients until smooth and of spreading consistency.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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analysis programs and different nutrient databases, variations in results
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Yield:
"36 Cookies"

T(Bake):
"0:08"

Per serving: 149 Calories (kcal); 8g Total Fat; (43% calories from fat); 1g
Protein; 21g Carbohydrate; 16mg Cholesterol; 75mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1
other Carbohydrates

NOTES : Cookie Tips
To easily crush peppermint candies, place in resealable plastic
freezer bag. Seal bag and pound with rolling pin or meat mallet to
crush.

Make It Your Way
If you want to try another flavor combination, we suggest
Chocolate-Orange Cookies. To make these, substitute orange extract
for the peppermint extract in the frosting. If you would like,
crush orange-flavored hard candies to sprinkle on top of the
cookies in place of the peppermint candies. This orange variation
would make a fun Halloween treat.

Nutr. Assoc. : 0 222 0 0 5389 0 0 2130706543 1553 0 4886 0 0 0 0 4098 0 0

* Exported from MasterCook *

Chocolate-Oatmeal Chewies

Recipe By :
Serving Size : 42 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1	cup	butter or margarine -- softened
1/4	cup	milk
1		egg
2 2/3	cups	quick-cooking or old-fashioned oats
1	cup	all-purpose flour
1/2	cup	baking cocoa
1/2	teaspoon	salt

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1/2 teaspoon baking soda

Heat oven to 350°. Beat sugar, butter, milk and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"42 Cookies"

Per serving: 102 Calories (kcal); 5g Total Fat; (42% calories from fat); 2g Protein; 14g Carbohydrate; 5mg Cholesterol; 94mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 other Carbohydrates

NOTES : Make It Your Way

This variation was the result of the unexpected results we saw during recipe testing. We ended up liking our "mistake" so much, we decided to stick with it and offer it as a recipe variation! To make Hazelnut-Oatmeal Lacies, substitute 1/2 cup hazelnut-flavored instant coffee (dry) for the cocoa. Unlike the original recipe above, these cookies will be very flat, but still very chewy!

"I Don't Have That"

Sometimes we run out of such staples as milk. The same amount of melted vanilla ice cream or even yogurt will work as a substitute or, in a pinch, just use water.

Nutr. Assoc. : 0 4098 0 0 20223 0 2727 0 0

* Exported from MasterCook *

Chocolate-Orange-Chocolate Chip Cookies

Recipe By :
Serving Size : 30 Preparation Time : 0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
2/3	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1		egg
1 1/2	cups	all-purpose flour
1/3	cup	baking cocoa
1/4	teaspoon	salt
1/4	teaspoon	baking powder

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1/4 teaspoon baking soda
1 cup chopped pecans
1 (6 ounce) package semisweet chocolate morsels (1 cup)
1/3 cup sugar
1 teaspoon grated orange peel

Heat oven to 350°. Beat 1 cup sugar, butter, 1 tablespoon grated orange peel and the egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, salt, baking powder and baking soda. Stir in pecans and chocolate morsels.

Shape dough into 1 1/2-inch balls. Mix 1/3 cup sugar and 1 teaspoon grated orange peel. Roll balls in sugar mixture. Place about 3 inches apart on ungreased cookie sheet. Flatten to about 1/2-inch thickness with bottom of glass. Bake 9 to 11 minutes or until set. Cool slightly; remove from cookie sheet. Cool on wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Cookies"

Per serving: 152 Calories (kcal); 9g Total Fat; (49% calories from fat); 2g Protein; 19g Carbohydrate; 6mg Cholesterol; 83mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
One medium orange will give you the 1 to 2 tablespoons of grated peel you'll need for this recipe.
Nutr. Assoc. : 0 4098 0 0 2727 0 0 0 20148 4886 0 0

* Exported from MasterCook *

Chocolate-Peanut Butter No-Bakes

Recipe By :
Serving Size : 24 Preparation Time : 0:12
Categories : Chapter 1 Chapter 3
 Easy Drop Cookies Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	(6 ounce) package	semisweet chocolate chips (1 cup)
1/4	cup	light corn syrup
1/4	cup	peanut butter
2	tablespoons	milk
1	teaspoon	vanilla
2	cups	quick-cooking oats
1	cup	peanuts

Cover cookie sheet with waxed paper. Heat chocolate chips, corn syrup, peanut butter, milk and vanilla in 3-quart saucepan over medium heat,

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stirring constantly, until chocolate is melted and mixture is smooth;
remove from heat. Stir in oats and peanuts until well coated.

Drop mixture by rounded tablespoonfuls onto waxed paper. Refrigerate
uncovered about 1 hour or until firm. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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is different from the nutritional information listed in the Betty Crocker®
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analysis programs and different nutrient databases, variations in results
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Yield:
"24 Cookies"

T(chill):
"1:00"

Per serving: 121 Calories (kcal); 7g Total Fat; (48% calories from fat); 4g
Protein; 13g Carbohydrate; trace Cholesterol; 19mg Sodium
Food Exchanges: 1/2 Grain(starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips
If you don't want to take the time to drop the mixture onto waxed
paper do this--pat the mixture on a cookie sheet and refrigerate as
directed. Cut into squares.

Make It Your way
Double-Peanut Butter No-Bakes are easy to make by using 1 cup
peanut butter chips instead of semisweet chocolate chips. If you
want to sneak some chocolate back in there, use chocolate-covered
peanuts instead of plain peanuts.

Nutr. Assoc. : 4886 0 0 0 0 20223 0

* Exported from MasterCook *

Chocolate-Peanut windmills

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	vanilla
1		egg
2	ounces	unsweetened baking chocolate -- melted and cooled
1 3/4	cups	all-purpose flour
1	teaspoon	baking powder
1/8	teaspoon	salt
1/2	cup	finely chopped peanuts

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Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 400°. Divide dough in half. Roll each half into rectangle, 12 x 9 inches, on lightly floured cloth-covered surface. Sprinkle each rectangle with half of the peanuts; gently press into dough. Cut dough into 3-inch squares. Place about 2 inches apart on ungreased cookie sheet.

Cut squares diagonally from each corner almost to center. Fold every other point to center to resemble pinwheel. Bake about 6 minutes or until set. Remove from cookie sheet to wire rack.

Cut squares diagonally from each corner almost to center.
Fold every other point to center to resemble pinwheel.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"
T(chill):
"2:00"

Per serving: 134 Calories (kcal); 7g Total Fat; (45% calories from fat); 2g Protein; 17g Carbohydrate; 8mg Cholesterol; 57mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
A great way to evenly cut cookie dough is to use a pizza cutter and a plastic ruler.

"I Don't Have That"
Instead of using chopped peanuts, cover the cookie dough with candy sprinkles.

Nutr. Assoc. : ■ 4098 0 0 0 5385 0 ■ 0 26041

* Exported from MasterCook *

Chocolate-Pecan Squares

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
1	cup	all-purpose flour

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1/2	cup	packed brown sugar
3	tablespoons	butter or margarine -- softened
1/2	cup	packed brown sugar
1/2	cup	butter or margarine
1	cup	chopped pecans
1	teaspoon	vanilla
1/2	cup	semisweet chocolate chips

Heat oven to 350°. Beat flour, 1/2 cup brown sugar and 3 tablespoons butter with electric mixer on low speed until blended. Beat on medium speed 1 to 2 minutes or until crumbly. Press evenly in bottom of ungreased square pan, 9 x 9 x 2 or 8 x 8 x 2 inches.

Cook 1/2 cup brown sugar and 1/2 cup butter over medium heat, stirring constantly, until mixture begins to boil. Boil and stir 1 minute. Stir in pecans and vanilla. Pour over layer in pan.

Bake 18 to 20 minutes or until topping is bubbly. Sprinkle evenly with chocolate chips. Bake 2 minutes longer to soften chocolate (do not spread). Cool 10 minutes; loosen edges with knife. Cool completely. Cut into 4 rows by 6 rows. Store covered in the refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These rich little bars will remind you of pecan pie, but they are cholesterol-free!"

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Yield:

"36 Squares"

Per serving: 100 calories (kcal); 6g Total Fat; (55% calories from fat); 1g Protein; 11g Carbohydrate; 0mg Cholesterol; 43mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 other carbohydrates

NOTES : Make It Your way

How about Butterscotch Chocolate-Pecan Squares? Get there by using 1/4 cup butterscotch-flavored chips and 1/4 cup semisweet chocolate chips instead of all chocolate chips.

Nutr. Assoc. : 0 0 4098 0 4098 20148 ■ 904886

* Exported from MasterCook *

Chocolate-Peppermint Refrigerator Cookies

Recipe By :

Serving Size : 48 Preparation Time : 0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened

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1 egg
2 2/3 cups all-purpose flour
1/4 teaspoon salt
1/4 cup baking cocoa
1 tablespoon milk
1/4 cup finely crushed hard peppermint candy

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half and peppermint candy into other half.

Roll or pat chocolate dough into rectangle, 12 x 6 1/2 inches, on waxed paper. Shape peppermint dough into roll, 12 inches long; place on chocolate dough. Wrap chocolate dough around peppermint dough, using waxed paper to help lift. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut roll into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"48 Cookies"
T(chill):
"2:00"

Per serving: 81 Calories (kcal); 4g Total Fat; (44% calories from fat); 1g Protein; 10g Carbohydrate; 4mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Each time you slice a cookie, roll the roll a quarter turn to prevent flattening on one side.

Make It Your way
To make Chocolate-wintergreen Refrigerator Cookies, omit peppermint candies. Stir 1/4 cup chocolate shot, 1/4 teaspoon wintergreen extract and 4 drops green food color into plain dough. Continue as directed.

Nutr. Assoc. : 0 4098 0 0 ■ 2727 0 5862

* Exported from MasterCook *

Chocolate-Raspberry Cheesecake Bars

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist chocolate fudge cake mix
1/2	cup	butter or margarine -- softened
2	(8 ounce) packages	cream cheese -- softened
1	(6 ounce) container	Yoplait® Original red raspberry yogurt (2/3 cup)
1	tub	Betty Crocker® Rich & Creamy chocolate ready-to-spread frosting
3		eggs
1 1/2	cups	raspberry pie filling or topping

Heat oven to 325°. Lightly grease bottom only of rectangular pan, 13 x 9 x 2 inches. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press remaining crumbly mixture, using floured fingers, in bottom of pan.

Beat cream cheese, yogurt and frosting in same bowl on medium speed until smooth. Beat in eggs until blended. Pour into pan. Sprinkle with reserved crumbly mixture.

Bake about 45 minutes or until center is set. Refrigerate uncovered at least 2 hours before serving. Cut into 6 rows by 4 rows; serve with a dollop of pie filling. Store leftovers covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield:
"24 Bars"

T(Bake):
"0:45"

Per serving: 329 calories (kcal); 15g Total Fat; (40% calories from fat); 3g Protein; 46g Carbohydrate; 45mg Cholesterol; 329mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; ■ Vegetable; 0 Fruit; 2 1/2 Fat; 3 Other Carbohydrates

NOTES : Cookie Tips

Cheesecakes are baked at low temperatures to prevent excess shrinkage. They are more easily cut when a wet knife is used, cleaning it after each cut.

Make It Your Way

Chocolate lovers will love this variation! To make Chocolate-Chip Raspberry Cheesecake Dessert, stir in 1 cup miniature semisweet chocolate chips into the filling mixture after the eggs have been added. Continue as directed.

Nutr. Assoc. : 5712 4098 0 1446 1163 0 5151

* Exported from MasterCook *

Chocolaty Meringue Stars

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
3		egg whites
1/2	teaspoon	cream of tartar
2/3	cup	sugar
2	tablespoons	plus 1 teaspoon baking cocoa
1/3	cup	(about) ground walnuts

Heat oven to 275°. Cover cookie sheet with aluminum foil or baking parchment paper. Beat egg whites and cream of tartar in medium bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in cocoa. (Batter will not be mixed completely; there will be some streaks of cocoa.)

Place meringue in decorating bag fitted with large star tip (#4). Pipe 1 1/4-inch stars onto cookie sheet. Sprinkle lightly with walnuts; brush excess nuts from cookie sheet.

Bake 33 to 35 minutes or until outside is crisp and dry (meringues will be soft inside). Cool 5 minutes; remove from cookie sheet to wire rack. Store in airtight container.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"These yummy little cookies are perfect to serve to anyone who is allergic to wheat."

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Yield:

"48 Cookies"

Per serving: 16 Calories (kcal); trace Total Fat; (18% calories from fat); trace Protein; 3g Carbohydrate; 0mg Cholesterol; 4mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

Plastic containers with tight-fitting lids or resealable freezer bags are perfect for storing cookies.

Nutr. Assoc. : 0 0 0 2727 5758

* Exported from MasterCook *

Christmas Cookie Slices

Recipe By :
 Serving Size : 84 Preparation Time :0:00
 Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	butter or margarine -- softened
1 1/2	teaspoons	vanilla
2		eggs
3	cups	all-purpose flour
1	teaspoon	salt
1/2	teaspoon	baking soda

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Divide into 3 equal parts. Shape each part into roll, about 1 1/2 inches in diameter. Wrap and refrigerate at least 4 hours.

Heat oven to 400°. Cut rolls into 1/8-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or just until golden brown around edges. Immediately remove from cookie sheet. to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"84 Cookies"
T(chill):
"4:00"

Per serving: 47 Calories (kcal); 2g Total Fat; (44% calories from fat); 1g Protein; 6g Carbohydrate; 10mg Cholesterol; 35mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Make It Your way
Pink and white Peppermint Pinwheels will attract attention! To make them, decrease vanilla to 1 teaspoon; add 1 teaspoon peppermint extract. Divide dough in half. Stir 1/2 teaspoon red or green food color into 1 half. Cover both halves and refrigerate 1 hour. Roll plain dough into rectangle, about 16 x 9 inches, on lightly floured surface. Repeat with colored dough; place on plain dough. Roll doughs together until about 1/4 inch thick. Roll up tightly, beginning at 16-inch side. Refrigerate as directed.

Nutr. Assoc. : 0 1553 0 3218 0 0 0

* Exported from MasterCook *

Cinnamon Espresso Cookies

Recipe By :
Serving Size : 54 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

1	1/2	tablespoons	instant espresso coffee (dry)
1		tablespoon	hot water
	1/2	cup	butter or margarine -- softened
	1/4	cup	shortening
1		cup	granulated sugar
	1/2	cup	packed brown sugar
1			egg
2		cups	all-purpose flour
1		teaspoon	baking powder
1		teaspoon	instant espresso coffee (dry)
1		teaspoon	ground cinnamon
	1/4	teaspoon	salt
			Espresso Coating -- (recipe follows)
			ESPRESSO COATING
	1/2	cup	granulated sugar
2		teaspoons	instant espresso coffee (dry)

Dissolve 1 1/2 tablespoons espresso in hot water in large bowl. Add butter, shortening, sugars and egg. Beat with electric mixer on medium speed until fluffy. Beat in flour, baking powder, 1 teaspoon espresso, cinnamon and salt on low speed.

Divide dough in half. Shape each half into roll, 10 inches long. Wrap each roll with plastic wrap and refrigerate 30 minutes. Prepare Espresso Coating. Roll each roll of dough in coating (reserve any remaining coating). Rewrap in plastic wrap and refrigerate at least 30 minutes longer.

Heat oven to 375°. Cut each roll into 3/8-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with remaining coating. Bake 8 to 10 minutes or until edges are light brown. Cool slightly; remove from cookie sheet to wire rack.

ESPRESSO COATING:

Mix ingredients on a large plate or piece of waxed paper.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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 Yield:
 "54 Cookies"
 T(chill):
 "1:00"

Per serving: 71 Calories (kcal); 3g Total Fat; (34% calories from fat); 1g Protein; 11g Carbohydrate; 3mg Cholesterol; 41mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 while the dough chills, take advantage of the extra time. You can run a few errands, get some laundry done, balance your checkbook, write a few letters or just hang out.

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
"I Don't Have That"

Any instant coffee (crystals or granules) will work in place of
instant espresso, giving you a milder coffee flavor.

Nutr. Assoc. : 750 0 4098 0 ■ 0 0 0 0 750 ■ ■ 2130706543 0 0 0 750

* Exported from MasterCook *

Cinnamon Footballs

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1/2	teaspoon	ground cinnamon
1/8	teaspoon	salt
24		(about) whole blanched almonds
		Decorating Glaze -- (recipe follows)
		DECORATING GLAZE
1/2	cup	powdered sugar
1 1/2	teaspoons	water (1 1/2 to 3 teaspoons)

Heat oven to 350°. Beat brown sugar, butter and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)

Shape dough by scant tablespoonfuls around almonds to form football shapes. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Place Decorating Glaze in decorating bag with #3 writing tip. Pipe glaze on cookies to resemble football laces.

DECORATING GLAZE:

Mix powdered sugar and water just enough to make a paste that can be piped from decorating bag.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"24 Cookies"

Per serving: 107 Calories (kcal); 5g Total Fat; (44% calories from fat); 1g Protein; 14g Carbohydrate; 0mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Blanched Almonds

Blanched almonds are almonds that have the skin removed, and they are widely available in grocery stores.

Make It Your way

When it's no longer football season, make Cinnamon Baseballs.

Substitute pitted dates, cut in half crosswise, for the almonds.

Mold dough around date half into baseball shape. Pipe on laces.

Nutr. Assoc. : 0 4098 0 0 0 0 5897 2130706543 ■ ■ ■ 1582

* Exported from MasterCook *

Cinnamon Twists

Recipe By :

Serving Size : 48 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1 1/2	cup	butter or margarine -- softened
2	teaspoons	vanilla
1		egg
1 3/4	cups	all-purpose flour
2	teaspoons	baking powder
1 1/2	teaspoon	salt
1	teaspoon	ground cinnamon

Heat oven to 375°. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide dough in half. Stir cinnamon into one half.

Shape 1 level teaspoonful each, plain and cinnamon dough, into 3-inch rope. Place ropes side by side; twist gently. Repeat with remaining dough. Place twists about 2 inches apart on ungreased cookie sheet. Bake ■ to 10 minutes or until very light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:

"48 Cookies"

Per serving: 52 Calories (kcal); 2g Total Fat; (35% calories from fat); 1g Protein; 8g Carbohydrate; 4mg Cholesterol; 66mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Did you know that eggshells are less likely to splinter if they are cracked on a flat surface rather than on the edge of the mixing bowl?

Make It Your Way

Make Cinnamon Knots by preparing dough as directed except use 2 teaspoonfuls dough from each half to create 6-inch ropes. Place ropes side by side; twist gently and tie into knots. Bake as directed.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

Cinnamon-Coffee Bars

Recipe By :
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/3	cup	butter or margarine -- softened
1		egg
1 1/2	cups	all-purpose flour
1/2	cup	water
1	tablespoon	instant coffee (dry)
1	teaspoon	baking powder
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/4	teaspoon	baking soda
1/2	cup	raisins
1/4	cup	chopped nuts
		white Glaze -- (recipe follows)
		WHITE GLAZE
1	cup	powdered sugar
1/4	teaspoon	vanilla
4	teaspoons	milk (4 to 5 teaspoons)

Heat oven to 350°. Grease and flour rectangular pan, 13 x 9 x 2 inches. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except raisins, nuts and Glaze. Stir in raisins and nuts.

Spread batter in pan. Bake 20 to 22 minutes or until top springs back when touched in center. Drizzle with white Glaze while warm. Let cool. Cut into 8 rows by 4 rows bars.

WHITE GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"32 Bars"

- - - - -

Per serving: 95 calories (kcal); 3g Total Fat; (25% calories from fat); 1g Protein; 17g Carbohydrate; 6mg Cholesterol; 69mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

Serving Ideas : To double your pleasure, serve these bars with freshly brewed cinnamon-flavored coffee.

NOTES : "I Don't Have That"
Cold coffee can be substituted for the milk in the glaze. It will add subtle coffee flavor and light tan color.

Nutr. Assoc. : 0 4098 0 0 0 750 0 ■ ■ 0 4680 2677 2130706543 0 0 0 0 4038

* Exported from MasterCook *

Cinnamon-Nut Crisps

Recipe By :
Serving Size : 60 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2	cups	all-purpose flour
1/2	cup	sugar
3/4	cup	shortening
2	tablespoons	water (2 to 3 tablespoons)
3	tablespoons	butter or margarine -- softened
2	tablespoons	sugar
1	teaspoon	ground cinnamon
2	tablespoons	very finely chopped nuts
		sugar

Heat oven to 375°. Mix flour and 1/2 cup sugar in large bowl. Cut in shortening, using pastry blender or crisscrossing 2 knives, until particles are size of small peas. Add water, 1 tablespoon at a time, tossing with fork until mixture almost cleans side of bowl.

Roll dough into rectangle, 15 x 10 inches, on lightly floured cloth-covered surface. Spread butter over dough. Mix 2 tablespoons sugar and the cinnamon; sprinkle evenly over butter. Sprinkle nuts evenly over sugar mixture. Roll up tightly, beginning at 15-inch side. Pinch edge of dough to seal.

Cut roll into 1/4-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with sugar. Bake 10 to 12 minutes or until golden brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"60 Cookies"

Per serving: 53 calories (kcal); 3g Total Fat; (56% calories from fat); trace Protein; 5g Carbohydrate; 0mg Cholesterol; 7mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cinnamon

Cinnamon is curled, paper-thin slices of dried bark from a laurellike tree. It is America's most popular spice with a sweet and mild taste.

Make It Your Way

To make Cinnamon-Nut Butterflies, prepare and cut slices as directed. Put 2 slices side by side on cookie sheet, overlapping slightly; press to seal. Continue as directed except bake 13 to 15 minutes.

Nutr. Assoc. : 0 0 0 1582 4098 0 0 2677 0

* Exported from MasterCook *

Cobweb Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	all-purpose flour
1/2	cup	granulated sugar
1/4	cup	vegetable oil
1/4	cup	milk
1/2	teaspoon	vanilla
2		eggs
		Powdered sugar

Beat all ingredients except powdered sugar with electric mixer on medium speed until smooth, or mix with spoon. Pour batter into plastic squeeze bottle with narrow opening.

Heat 10-inch skillet over medium heat until hot; grease lightly with vegetable oil or shortening. Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines. Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown. Remove from skillet to wire rack; cool. Sprinkle with powdered sugar.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Cookies"

Per serving: 46 Calories (kcal); 2g Total Fat; (42% calories from fat); 1g Protein; 6g Carbohydrate; 13mg Cholesterol; 5mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

Recycle empty plastic squeeze-type honey bottles. They would work very well in this recipe to hold the batter.

Nutr. Assoc. : 0 0 0 0 0 3218 0

* Exported from MasterCook *

Cocoa Brownies

Recipe By :
 Serving Size : 16 Preparation Time : 0:00
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2/3	cup	all-purpose flour
1/2	cup	baking cocoa
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	chopped walnuts, if desired

Heat oven to 350°. Grease square pan, 9 x 9 x 2 inches. Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except walnuts. Stir in walnuts.

Spread batter evenly in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"This is the one for people who like cakelike, tender brownies."

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Yield:

"16 Brownies"

 Per serving: 133 Calories (kcal); 7g Total Fat; (42% calories from fat); 2g Protein; 18g Carbohydrate; 23mg Cholesterol; 108mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way

To indulge in Caramel-Pecan Brownies, sprinkle 1/2 cup coarsely chopped pecans over the batter before you bake it. To make the ooey-goey part, heat 12 vanilla caramels and 1 tablespoon milk over low heat, and stir until everything is melted and smooth. Drizzle caramel over warm brownies. Even though it's hard to do, cool the brownies completely before cutting and serving them.

Nutr. Assoc. : 0 4098 0 3218 ■ 2727 2130706543 ■ 2130706543

* Exported from MasterCook *

Coconut Macaroon Bars

Recipe By :

Serving Size : 24 Preparation Time :0:00

Categories : Chapter 2

Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	all-purpose flour
1/4	cup	powdered sugar
1/4	cup	butter or margarine -- softened
1/2	teaspoon	almond extract
1		egg yolk
1	cup	chopped walnuts
1	(14 ounce) can	sweetened condensed milk
1	(7 ounce) package	flaked coconut (about 2 2/3 cups)
1/2	cup	semisweet chocolate chips

Heat oven to 350°. Grease square pan, 9 x 9 x 2 inches. Mix flour, powdered sugar, butter, almond extract and egg yolk with spoon (mixture will be crumbly). Press in pan. Bake 12 to 15 minutes or until edges are light brown and center is set.

Mix walnuts, milk and coconut. Spread over baked layer. Bake 25 to 30 minutes or until golden brown. Immediately sprinkle with chocolate chips. Let stand about 5 minutes or until softened; spread carefully. Refrigerate uncovered 1 to 2 hours or until chocolate is firm. Cut into 6 rows by 4 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"Attention coconut lovers! Here is a cookie that tastes just like a chocolate-covered coconut candy bar."

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Yield:

"24 Bars"

T(chill):

"2:00"

Per serving: 179 calories (kcal); 10g Total Fat; (49% calories from fat); 4g

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Protein; 20g Carbohydrate; 14mg Cholesterol; 65mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 1/2 Fruit; 2 Fat; 1
 Other Carbohydrates

NOTES : Macaroons

A macaroon has several definitions. It can be a chewy coconut
 cookie, a crunchy almond cookie or a diverse combination of nuts
 and chocolate in a meringue.

Nutr. Assoc. : 0 0 4098 0 0 20187 ■ 2737 4886

* Exported from MasterCook *

Coconut Meringue Cookies

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
4		egg whites (1/2 cup)
1 1/4	cups	sugar
1/4	teaspoon	salt
1/2	teaspoon	vanilla
2 1/2	cups	shredded or flaked coconut

Heat oven to 325°. Lightly grease cookie sheet, or cover with baking
 parchment paper. Beat egg whites in large bowl with electric mixer on high
 speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating
 until stiff and glossy (do not underbeat). Stir in salt, vanilla and
 coconut.

Drop mixture by heaping teaspoonfuls about 2 inches apart onto cookie
 sheet. Bake 15 to 20 minutes or until set and light brown. Cool 5 minutes;
 carefully remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
 approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
 is different from the nutritional information listed in the Betty Crocker®
 cookbooks. Because MasterCook and Betty Crocker® use different nutritional
 analysis programs and different nutrient databases, variations in results
 are expected.

Copyright:
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 Yield:
 "36 Cookies"

Per serving: 68 Calories (kcal); 3g Total Fat; (35% calories from fat); 1g
 Protein; 10g Carbohydrate; 0mg Cholesterol; 46mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
 Other Carbohydrates

NOTES : Cookie Tips

Egg whites beat much better if they're at room temperature. It's
 safe to allow egg whites to stand on your counter for about 30
 minutes. To warm them more quickly, place whites in a small metal
 bowl and place the bowl in hot water for 10 to 15 minutes.

Make it Your way

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Some people are crazy about the taste of nuts. Well here's your
 chance to get lots of nut flavor into a little macaroon. To make
 Nut Meringue Cookies, substitute 2 cups finely chopped nuts for
 the coconut.

Nutr. Assoc. : 531 0 0 0 958

* Exported from MasterCook *

Coconut-Almond Macaroons

Recipe By :
 Serving Size : 42 Preparation Time :0:00
 Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
3		egg whites
1/4	teaspoon	cream of tartar
1/8	teaspoon	salt
3/4	cup	sugar
1/4	teaspoon	almond extract
2	cups	flaked coconut
9		candied cherries -- each cut into fourths

Heat oven to 300°. Cover cookie sheet with aluminum foil or cooking
 parchment paper. Beat egg whites, cream of tartar and salt in small bowl
 with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon
 at a time; continue beating until stiff and glossy. Do not underbeat. Pour
 into medium bowl. Fold in almond extract and coconut.

Drop mixture by teaspoonfuls about 1 inch apart onto cookie sheet. Place 1
 cherry piece on each cookie. Bake 20 to 25 minutes or just until edges are
 light brown. Cool 10 minutes; remove from foil to wire rack.

Please note, if you should change this recipe it will no longer be an
 approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
 is different from the nutritional information listed in the Betty Crocker®
 cookbooks. Because MasterCook and Betty Crocker® use different nutritional
 analysis programs and different nutrient databases, variations in results
 are expected.

Copyright:
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 Yield:
 "42 Cookies"

Per serving: 34 Calories (kcal); 1g Total Fat; (29% calories from fat); trace
 Protein; 6g Carbohydrate; 0mg Cholesterol; 20mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 0 Fat; 1/2
 Other Carbohydrates

NOTES : Cookie Tips
 Egg whites beat much more quickly if they are at room temperature.
 Egg whites can be left on the counter for up to 30 minutes to
 warm.

Make It Your Way
 Make Peppermint-Coconut-Almond Macaroons by substituting
 peppermint for the almond extract.

Nutr. Assoc. : 3231 0 0 0 2737 26575

* Exported from MasterCook *

Coconut-Fudge Cups

Recipe By :
 Serving Size : 24 Preparation Time : 0:00
 Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	1/4 cup	butter or margarine -- softened
	(3 ounce) package	cream cheese -- softened
	3/4 cup	all-purpose flour
	1/4 cup	powdered sugar
2	tablespoons	baking cocoa
	1/2 teaspoon	vanilla
		Coconut-Fudge Filling -- (recipe follows)
		COCONUT FUDGE FILLING
	2/3 cup	sugar
	2/3 cup	flaked coconut
	1/3 cup	baking cocoa
2	tablespoons	butter or margarine -- softened
1		egg

Heat oven to 350°. Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Coconut-Fudge Filling.

Shape dough into 1-inch balls. Press each ball in bottom and up side of each of 24 small ungreased muffin cups, 1 3/4 x 1 inch. Prepare Coconut-Fudge Filling. Spoon about 2 teaspoons filling into each cup. Bake 18 to 20 minutes or until almost no indentation remains when filling is touched lightly. Cool slightly; carefully remove from muffin cups to wire rack.

COCONUT FUDGE FILLING:

Mix all ingredients until spreadable.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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 Yield:
 "24 Cookies"

 Per serving: 95 calories (kcal); 5g Total Fat; (47% calories from fat); 1g Protein; 12g Carbohydrate; 12mg Cholesterol; 52mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 To quickly soften cream cheese, remove wrapper and place on a

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microwave-safe saucer. Microwave on Medium 30 seconds; then let
stand 1 to 2 minutes.

Make It Your Way

Fudge Nut Cups are just as delicious as the originals. Simply
replace the coconut in the filling with 2/3 cup chopped nuts to
make Fudge Nut Filling.

Nutr. Assoc. : 4098 0 0 0 2727 0 2130706543 ■ ■ ■ 2737 2727 4098 0

* Exported from MasterCook *

Cookie-Mold Cookies

Recipe By :
Serving Size : 54 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/4	cup	molasses
1/2	teaspoon	vanilla
1		egg
2 1/4	cups	all-purpose flour
1/2	teaspoon	ground allspice
1/4	teaspoon	salt
1/4	teaspoon	baking soda
3/4	cup	coarsely chopped sliced almonds

Beat brown sugar, butter, molasses, vanilla and egg in large bowl with
electric mixer on medium speed, or mix with spoon. Stir in remaining
ingredients except almonds. Stir in almonds. Cover and refrigerate about 2
hours or until firm.

Heat oven to 350°. Lightly grease cookie sheet. Flour wooden or ceramic
cookie mold(s). Tap mold to remove excess flour. Firmly press small
amounts of dough into mold, adding more dough until mold is full and
making sure dough is a uniform thickness across mold. Hold mold upright
and tap edge firmly several times on hard surface (such as a counter or
cutting board). If cookie does not come out, turn mold and tap another
edge until cookie comes out of mold. Place cookies on cookie sheet.

Bake 8 to 10 minutes for 2-inch cookies, 10 to 12 minutes for 5-inch
cookies, or until edges are light brown. (Time depends on thickness of
cookies; watch carefully.) Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
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Yield:
"54 Cookies"
T(chill):
"2:00"

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Per serving: 63 Calories (kcal); 3g Total Fat; (40% calories from fat); 1g Protein; 8g Carbohydrate; 8mg Cholesterol; 36mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Slightly spicy with a hint of almond, these cookies are reminiscent of the Dutch-heritage, store-bought cookies in the shape of windmills. If you have windmill molds, use them, but any cookie mold will do. Molds have been used to shape cookies in China and Europe for hundreds of years, and some American molds date to the eighteenth century.

Make It Your Way

To make cookies in a cast-iron cookie mold, first grease and flour the mold(s). Press dough into mold as directed. Bake smaller molds about 15 minutes, larger molds about 20 minutes. Cool cookies 10 minutes before removing from molds.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 20020

* Exported from MasterCook *

Cornmeal Crispies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	sugar
1	cup	butter or margarine -- softened
1		egg
1 1/4	cups	all-purpose flour
1	cup	yellow cornmeal
1	teaspoon	baking powder
1	teaspoon	grated lemon peel
1/2	teaspoon	salt

Heat oven to 350°. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

Per serving: 56 Calories (kcal); 3g Total Fat; (50% calories from fat); 1g Protein; 6g Carbohydrate; 3mg Cholesterol; 62mg Sodium

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Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0
Other Carbohydrates

NOTES : Cookie Tips
Yellow and white cornmeal are interchangeable in this recipe, so use what you have on hand. The cornmeal adds a rustic texture and great crunch to these cookies. For fun, use blue cornmeal in these cookies; the baked color will be bluish purple. How many blue cookies have you ever seen?

Make It Your way
If you just want a straight-away, buttery-tasting, crisp cookie, just leave out the lemon peel. And if you're a real adventure-seeker at heart, take two of these cookies and spread about a teaspoon of red or green jalapeño jelly between the cookies to make jalapeño jelly sandwich cookies. Our recipe tasters just loved them!

Nutr. Assoc. : 0 4098 0 0 0 0 20084 0

* Exported from MasterCook *

Cranberry-Orange Cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
1 1/2	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	grated orange peel
2	tablespoons	orange juice
1		egg
2 1/2	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
2	cups	coarsely chopped fresh or frozen cranberries
1/2	cup	chopped nuts, if desired
		Orange Frosting -- (recipe follows)
ORANGE FROSTING		
1 1/2	cups	powdered sugar
1/2	teaspoon	grated orange peel
3	tablespoons	orange juice

Heat oven to 375°. Beat sugars, butter, orange peel, orange juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in cranberries and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread with Orange Frosting.

ORANGE FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"With all the lovely flavors of a holiday cranberry quickbread, these cookies are soft-centered with slightly crunchy edges."

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Yield:

"48 Cookies"

Per serving: 110 Calories (kcal); 5g Total Fat; (38% calories from fat); 1g Protein; 16g Carbohydrate; 4mg Cholesterol; 82mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cranberries

This indigenous American fruit was first called "crane berries" after the shape of the shrub's pale pink blossoms, which look like the heads of cranes. Also, cranes were often seen wading in the cranberry bogs. Cranberries are harvested in the autumn but can be found year-round in supermarkets. They have become a staple in celebrating the Thanksgiving holiday.

Nutr. Assoc. : 0 0 4098 0 ■ 0 0 0 0 2660 2677 2130706543 0 0 0 0 0

* Exported from MasterCook *

Cream Cheese Brownies

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
4	ounces	unsweetened baking chocolate
1	cup	butter or margarine
		Cream Cheese Filling -- (recipe follows)
2	cups	sugar
2	teaspoons	vanilla
4		eggs
1 1/2	cups	all-purpose flour
1/2	teaspoon	salt
1	cup	coarsely chopped nuts
		CREAM CHEESE FILLING
2	(8 ounce) packages	cream cheese -- softened
1/2	cup	sugar
2	teaspoons	vanilla
1		egg

Heat oven to 350°. Grease rectangular pan, 13 x 9 x 2 inches. Melt chocolate and butter over low heat, stirring frequently, until smooth; remove from heat. Cool 5 minutes. Meanwhile, prepare Cream Cheese Filling; set aside.

Beat chocolate mixture, sugar, vanilla and eggs in large bowl with electric mixer on medium speed 1 minute, scraping bowl occasionally. Beat in flour and salt on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 1 minute. Stir in nuts.

Spread half of the batter (about 2 1/2 cups) in pan. Spread Cream Cheese

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Filling over batter. Carefully spread remaining batter over filling. Bake
45 to 50 minutes or until toothpick inserted in center comes out clean.
Cool completely. Cut into 4 rows by 6 rows. Store covered in refrigerator.

CREAM CHEESE FILLING:

Beat all ingredients with spoon until smooth.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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are expected.

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Yield:
"48 Brownies"

Per serving: 160 Calories (kcal); 11g Total Fat; (57% calories from fat); 2g
Protein; 15g Carbohydrate; 30mg Cholesterol; 101mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat;
1/2 other Carbohydrates

NOTES : Cookie Tips
Swirl the two different batters together if you don't want three
distinct layers. Once all of the batter is in the pan, take a
knife and swirl it through all of the layers to create a marbled
effect.

To customize the color of the Cream Cheese Filling, add desired
food coloring, a drop at a time until you like the shade and bake
as usual. Once colored, swirl the filling with the chocolate
batter.

Make It Your Way
Make Mint Cream Cheese Brownies. Substitute 1 teaspoon peppermint
extract for the vanilla in the Cream Cheese Filling and stir in
1/4 teaspoon green food coloring.

To make Cherry Cream Cheese Brownies, substitute 2 teaspoons
maraschino cherry juice for the vanilla in the Cream Cheese
Filling. stir in 1/2 cup chopped maraschino cherries.

Nutr. Assoc. : 0 4098 2130706543 0 1 3218 1 0 2677 0 0 0 0 0 0

* Exported from MasterCook *

Cream Squares

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2		eggs
1	cup	sugar
1	cup	whipping (heavy) cream
4	cups	all-purpose flour

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3 teaspoons baking powder
1 teaspoon salt

Beat eggs in large bowl with electric mixer on medium speed until foamy. Gradually beat in sugar. Stir in whipping cream. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Grease cookie sheet. Roll half of dough at a time into rectangle, 12 x 8 inches, on lightly floured surface. Cut into 2-inch squares. Place 2 inches apart on cookie sheet. Make two 1/2-inch cuts on all sides of each square. Bake 10 to 13 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

T(chill):
"2:00"

Per serving: 74 calories (kcal); 2g Total Fat; (25% calories from fat); 1g Protein; 12g Carbohydrate; 15mg Cholesterol; 79mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 other Carbohydrates

NOTES : Make It Your way
Stir 1/2 cup mini chocolate chips into dough and make speckled Chocolate chip Cream Squares.

Another variation, Coffee Bean Mocha Squares provide a delicious mocha (chocolate and coffee) flavor. Mix dough, except reduce flour to 3 3/4 cups and add 1/4 cup cocoa. Roll and cut dough into 2-inch squares, but don't make side cuts. After cookies are baked and cooled, frost with a double batch of Mocha Frosting (see Frosted Cinnamon-Mocha Cookies recipe) and press a chocolate-covered coffee bean in the center of each.

Nutr. Assoc. : 3218 0 1616 0 0 0

* Exported from MasterCook *

Cream Wafers

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2	cups	all-purpose flour
1	cup	butter or margarine -- softened
1/3	cup	whipping (heavy) cream
		Sugar
		Creamy Filling -- (recipe follows)

		CREAMY FILLING
3/4	cup	powdered sugar
1/4	cup	butter or margarine -- softened
1	teaspoon	vanilla
		Food color, if desired

Mix flour, butter and whipping cream with spoon. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 1 1/2-inch rounds. Generously cover large piece of waxed paper with sugar. Transfer rounds to waxed paper, using pancake turner. Turn each round to coat both sides. Place on ungreased cookie sheet. Prick each round with fork about 4 times.

Bake 7 to 9 minutes or just until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Prepare Creamy Filling. Spread about 1/2 teaspoon filling between bottoms of pairs of cookies.

CREAMY FILLING:

Mix all ingredients until smooth. Add a few drops water if necessary.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"
T(chill):
"1:00"

Per serving: 60 Calories (kcal); 4g Total Fat; (64% calories from fat); trace Protein; 5g Carbohydrate; 2mg Cholesterol; 45mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; ■ Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
To make delicious rolled cookies, follow these tips. Start with properly chilled dough. Avoid rerolling the dough more than twice because it will result in tougher, less tender cookies. Aim to roll it out once, then assemble any "scraps" and roll them out together (once or at the most twice).

Make It Your Way
For variety in both color and flavor, make the Creamy Filling without vanilla and divide into 3 parts. Tint one part yellow and add 1/4 teaspoon lemon extract. Tint the second part pink and add 1/4 teaspoon peppermint extract. Tint the last part green and add 1/4 teaspoon wintergreen extract.

Nutr. Assoc. : 0 4098 1616 ■ 2130706543 0 ■ 0 4098 ■ ■

* Exported from MasterCook *

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Date-Filled Spritz

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
		The Ultimate Spritz -- (see recipe)
1	(8 ounce) package	pitted dates (about 1 1/4 cups)
1	cup	walnut pieces (about 4 ounces)
1/4	cup	sugar
1/4	cup	honey
1	teaspoon	grated orange peel
2	tablespoons	orange juice

Heat oven to 375°. Prepare dough for The Ultimate Spritz, using vanilla. Place remaining ingredients in food processor. Cover and process about 20 seconds, using quick on-and-off motions, until mixture is ground and resembles thick paste.

Place dough in cookie press with ribbon tip. Form 10-inch ribbons about 2 inches apart on ungreased cookie sheet. Spoon date mixture down center of each ribbon to form 1/2-inch-wide strip. Top with another ribbon of dough. Gently press edges with fork to seal.

Bake 12 to 15 minutes or until light brown. Immediately cut ribbons into 2-inch lengths. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"48 Cookies"

Per serving: 39 Calories (kcal); 2g Total Fat; (32% calories from fat); 1g Protein; 6g Carbohydrate; trace Cholesterol; 1mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Citrus fruits will produce more juice if first microwaved on the High setting for 15 to 20 seconds before squeezing.

Make It Your Way
A bright-red filling is what you will see in Cranberry-Filled Spritz. Replace the dates with dried cranberries.

Nutr. Assoc. : 0 20027 5471 0 0 0 0

* Exported from MasterCook *

The Ultimate Spritz

Recipe By :

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1 1/2	cup	sugar
2 1/4	cups	all-purpose flour
1/4	teaspoon	salt
1		egg
1/4	teaspoon	almond extract
		OR
1/4	teaspoon	vanilla
		currants raisins candies colored sugar, finely chopped nuts, candied fruit or fruit peel, if desired

Heat oven to 400°. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"The name for these cookies comes from the German word spritzen, meaning "to squirt" because the soft dough is squirted or pushed through a cookie press to make fancy designs."

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Yield:

"78 Cookies"

Per serving: 40 Calories (kcal); 2g Total Fat; (54% calories from fat); trace Protein; 4g Carbohydrate; 2mg Cholesterol; 35mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : wonderful, warm memories and family traditions are often centered around the holidays. We often go the extra mile and do something just a little more special. For many of us, that means making spritz cookies. This tender, little butter cookie has passed the test of time.

Cookie Tip

These cookies are delicate and crisp with a rich, buttery flavor that is perfect for any occasion.

Make It Your Way

Chocolate Spritz are easily made by stirring 2 ounces unsweetened

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chocolate, melted and cooled, into the margarine-sugar mixture.

To make Spice Spritz, stir in 1 teaspoon ground cinnamon, 1/2
teaspoon ground nutmeg and 1/4 teaspoon ground allspice with the
flour.

Nutr. Assoc. : 4098 0 0 0 0 0 ■ 2130706543 ■ ■

* Exported from MasterCook *

Date-Nut Pinwheels

Recipe By :
Serving Size : 72 Preparation Time : 0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
3/4	pound	pitted dates -- finely chopped
1/3	cup	granulated sugar
1/3	cup	water
1/2	cup	finely chopped nuts
1	cup	packed brown sugar
1/4	cup	shortening
1/4	cup	butter or margarine -- softened
1/2	teaspoon	vanilla
1		egg
1 3/4	cups	all-purpose flour
1/4	teaspoon	salt

Cook dates, granulated sugar and water in 2-quart saucepan over medium
heat, stirring constantly, until slightly thickened; remove from heat.
Stir in nuts; cool.

Beat brown sugar, shortening, butter, vanilla and egg in large bowl with
electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Roll half of dough at a time on waxed paper into rectangle, 11 x 7 inches.
Spread half of the date-nut filling over each rectangle to within 1/4 inch
of 11-inch sides. Roll up tightly, beginning at 11-inch side, using waxed
paper to help lift. Pinch edge of dough to seal. Wrap and refrigerate
about 4 hours or until firm.

Heat oven to 400°. Cut rolls into 1/4-inch slices. Place about 1 inch
apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light
brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
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Yield:
"72 Cookies"
T(chill):
"4:00"

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Per serving: 58 Calories (kcal); 2g Total Fat; (29% calories from fat); 1g Protein; 10g Carbohydrate; 3mg Cholesterol; 17mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 other Carbohydrates

NOTES : Cookie Tips
A quick and easy way to chop dates is to use a food processor. To keep dates from sticking to blade, add about 1 tablespoon sugar from the recipe to the dates before processing.

Make It Your way
Create attractive red-filled cookies by making Cherry-Almond Pinwheels. Replace pitted dates with dried cherries, use 1/2 cup finely chopped blanched almonds and substitute almond extract for the vanilla. These pretty pinwheels are sure to be a hit on a cookie tray.

Nutr. Assoc. : 20027 0 0 2677 0 0 4098 0 0 0 0

* Exported from MasterCook *

Decorator's Frosting

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
2	cups	powdered sugar
1/2	teaspoon	vanilla
2	tablespoons	milk
		OR
2	tablespoons	half-and-half
		Food coloring, if desired

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"2/3 cup"

Per serving: 27 Calories (kcal); trace Total Fat; (1% calories from fat); trace Protein; 7g Carbohydrate; trace Cholesterol; trace Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 1/2

Nutr. Assoc. : 0 0 0 0 2130706543 ■

* Exported from MasterCook *

Deluxe chocolate chip Cookies

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
3/4	cup	granulated sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
3/4	teaspoon	baking soda
3/4	teaspoon	salt
1	cup	chopped walnuts
12	ounces	semisweet or milk chocolate -- coarsely chopped
		OR
1	(12 ounce) package	semisweet chocolate chips (2 cups)
		OR
1	(11 1/2 ounce) package	large semisweet chocolate chips

Heat oven to 375°. Beat sugars and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in vanilla and eggs. Stir in flour, baking soda and salt. Stir in walnuts and chocolate.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork. Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"Just as vanilla ice cream is America's favorite ice-cream flavor, the chocolate chip cookie takes the blue ribbon for also being an American favorite."

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Yield:

"24 Cookies"

Per serving: 279 Calories (kcal); 15g Total Fat; (47% calories from fat); 4g Protein; 35g Carbohydrate; 16mg Cholesterol; 205mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 1 1/2 Other Carbohydrates

NOTES : "I Don't Have That"

Vanilla extract isn't the only great flavoring to add to these cookies. If you're out of vanilla, maple-flavored extract is a great substitute.

Nutr. Assoc. : 0 0 4098 0 3218 0 0 0 ■ 2130706543 ■ 4886 0 2130706543

* Exported from MasterCook *

Double Apple Bars

Recipe By :
Serving Size : 24 Preparation Time : 0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
3/4	cup	applesauce
1/4	cup	vegetable oil
1		egg
1 1/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/2	cup	chopped, unpeeled all-purpose apple
		Powdered sugar -- if desired

Heat oven to 350°. Mix brown sugar, applesauce, oil and egg in large bowl. Stir in flour, baking soda, cinnamon and salt. Stir in apple.

Spread batter in ungreased square pan, 9 x 9 x 2 inches. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean; cool. Sprinkle with powdered sugar. Cut into 6 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Bars"

Per serving: 80 Calories (kcal); 3g Total Fat; (28% calories from fat); 1g Protein; 14g Carbohydrate; 8mg Cholesterol; 54mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Look to use the best local variety of baking apples, available in farmers' markets or grocery stores from your area in this recipe. If that's not possible, give these nationally available varieties a try: Cortland, Granny Smith, Rome Beauty or Winesap.

Make It Your Way

To make Double Pear Bars, substitute strained pears for the

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 applesauce and chopped unpeeled pear for the apple.
 Nutr. Assoc. : 0 0 0 0 0 0 0 0 30 0

* Exported from MasterCook *

Double Oat Cookies

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1	cup	packed brown sugar
1	teaspoon	vanilla
1		egg white
1 1/4	cups	all-purpose flour
1	cup	quick-cooking or old-fashioned oats
1	cup	oat bran
1/2	teaspoon	ground cinnamon
1/4	teaspoon	salt
1/4	teaspoon	baking powder

Heat oven to 350°. Beat butter, brown sugar, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "36 Cookies"

 Per serving: 100 calories (kcal); 5g Total Fat; (46% calories from fat); 1g Protein; 13g Carbohydrate; 0mg Cholesterol; 82mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Oat Bran
 The bran is the outermost layer of the oat and is a good source of fiber. You can find oat bran in the hot cereal or health food section of most large supermarkets.

"I Don't Have That"
 Try using wheat germ instead of the oat bran. If you do, the cookies will have a coarser texture and nuttier flavor.

Nutr. Assoc. : 4098 0 0 0 0 20223 0 0 0 0

Double Peanut Cookies

Recipe By :
 Serving Size : 54 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	creamy peanut butter
3/4	cup	granulated sugar
3/4	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2		eggs
1 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1 1/2	cups	chopped unsalted dry-roasted peanuts

Heat oven to 375°. Beat peanut butter, sugars, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and baking soda. Stir in peanuts (dough will be stiff).

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
 "54 Cookies"

Per serving: 104 calories (kcal); 6g Total Fat; (52% calories from fat); 3g Protein; 10g Carbohydrate; 7mg Cholesterol; 69mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 Creamy peanut butter works best in these cookies because it's so easy to work with.

Reduced-fat peanut butter spread will work, too, but the cookies will be a little drier and a bit tougher.

For a richer, more butterscotch-like flavor, use all brown sugar.

Nutr. Assoc. : 5011 0 0 4098 3218 ■ ■ 26041

* Exported from MasterCook *

Dream Bars

Recipe By :
 Serving Size : 32 Preparation Time :0:00

Amount	Measure	Ingredient -- Preparation Method
1/3	cup	butter or margarine -- softened
1/3	cup	packed brown sugar
1	cup	all-purpose flour
		Almond-Coconut Topping -- (recipe follows)
		ALMOND-COCONUT TOPPING
2		eggs -- beaten
1	cup	shredded coconut
1	cup	chopped almonds
3/4	cup	packed brown sugar
2	tablespoons	all-purpose flour
1	teaspoon	baking powder
1	teaspoon	vanilla
1/4	teaspoon	salt

Heat oven to 350°. Mix butter and brown sugar in small bowl with spoon. Stir in flour. Press in ungreased rectangular pan, 13 x 9 x 2 inches. Bake 10 minutes.

Spread Almond-Coconut Topping over baked layer. Bake 20 to 25 minutes or until topping is golden brown. Cool 30 minutes. Cut 8 rows by 4 rows while warm.

ALMOND-COCONUT TOPPING:

Mix all ingredients.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"This bar makes a dazzling taste treat with a homemade flavor beyond compare!"

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Yield:

"32 Bars"

T(Cool):

"0:30"

 Per serving: 107 calories (kcal); 6g Total Fat; (46% calories from fat); 2g Protein; 13g Carbohydrate; 12mg Cholesterol; 69mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

Serving Ideas : Serve with a mug of hot chocolate for a winning combination.

NOTES : "I Don't Have That"

Make an all-nut topping by leaving out the coconut and using 2 cups almonds.

Nutr. Assoc. : 4098 0 0 2130706543 0 0 3218 3106 0 0 0 0 0 0

Easy Decorated Gingerbread Cookies

Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® gingerbread cake and cookie mix
1/4	cup	hot water
2	tablespoons	all-purpose flour
2	tablespoons	butter or margarine -- melted
		Sugar
1	tub	Betty Crocker® rich & creamy vanilla ready-to-spread frosting
		Miniature chocolate chips, raisins, cut-up gumdrops, colored sugar, miniature marshmallows, red cinnamon candies, shredded coconut, chocolate shot or shoestring licorice -- if desired

Heat oven to 375°. Mix gingerbread mix, hot water, flour and butter in medium bowl with spoon until dough forms.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten to 2 1/2 inches in diameter.

Bake 8 to 10 minutes or until edges are firm (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.) Decorate as desired with chocolate chips and candies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"Yes, this is a no-roll gingerbread cookie recipe. Isn't that a nice change? Kids will love making these cookies and coming up with fun decorating ideas."

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Yield:

"24 Cookies"

Per serving: 162 Calories (kcal); 6g Total Fat; (31% calories from fat); 1g Protein; 27g Carbohydrate; 0mg Cholesterol; 144mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 2 Other Carbohydrates

NOTES : Make It Your Way

Here's how to make easy Rolled Gingerbread People and Snowmen. Prepare cookie dough as directed above and divide in half. Place one half on floured cloth-covered surface. Roll 1/8 inch thick.

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Cut with floured cutter. Bake on ungreased cookie sheet and cool
as directed above. Repeat with the remaining dough. Frost and
decorate as desired.

Nutr. Assoc. : 5724 0 0 4098 0 1183 2130706543

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Easy-Yet-Elegant Raspberry Bars

Recipe By :
Serving Size : 18 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	(19.8-ounce)	package Betty Crocker® fudge brownie mix (1 pound 3.8 ounce package)
1	(8 ounce)	package cream cheese -- softened
1/2	cup	powdered sugar
1/2	cup	raspberry preserves
1	ounce	unsweetened baking chocolate
1	tablespoon	butter or margarine

Heat oven to 350°. Prepare and bake brownie mix as directed on package for
fudgelike brownies in rectangular pan, 13 x 9 x 2 inches. Cool completely.

Beat cream cheese, powdered sugar and preserves in small bowl with
electric mixer on medium speed until smooth. Spread over brownies.
Refrigerate 15 minutes.

Microwave chocolate and butter in small microwavable bowl on Medium (50%)
about 1 minute or until mixture can be stirred smooth. Drizzle over
brownies. Refrigerate about 1 hour or until chocolate is firm. Cut into ■
rows by 3 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"The bitterness of the dark chocolate glaze perfectly complements the
rich sweetness of the brownies."

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Yield:

"18 Bars"

T(Chill):

"1:15"

Per serving: 215 Calories (kcal); 8g Total Fat; (31% calories from fat); 2g
Protein; 35g Carbohydrate; 14mg Cholesterol; 160mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat;
2 1/2 Other Carbohydrates

NOTES : Cookie Tips

Did you know you can buy seedless raspberry preserves? No more
seeds to get stuck between your teeth!

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Esther's Bracelets

Recipe By :
 Serving Size : 72 Preparation Time :0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
3/4	cup	butter or margarine -- softened
3/4	cup	shortening
1/2	teaspoon	almond extract
2		eggs
4	cups	all-purpose flour
1/2	cup	finely chopped almonds
		Glaze -- (recipe follows)
		Finely chopped almonds, if desired
GLAZE		
3	cups	powdered sugar
4	tablespoons	milk (4 to 5 tablespoons)

Heat oven to 375°. Beat sugar, butter, shortening, almond extract and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and 1/2 cup almonds.

Shape dough into 1 1/4-inch balls. Roll each ball into rope, 6 inches long. Form each rope into circle, crossing ends and tucking under. Place on ungreased cookie sheet. Bake 9 to 11 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Glaze. Sprinkle with finely chopped almonds.

GLAZE:

Mix ingredients until thin enough to drizzle.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Queen Esther revealed the evil plot of Haman to King Ahasuerus of ancient Persia, thereby saving the Persian Jews. These almond cookies honor her. Serve these cookies at a Purim celebration."

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Yield:

"72 Cookies"

 Per serving: 99 Calories (kcal); 5g Total Fat; (42% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 24mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : "I Don't Have That"

Walnuts can be used to replace the almonds in this recipe. When you make this substitution, be sure to use vanilla instead of almond extract.

Nutr. Assoc. : 0 4098 0 0 3218 0 20020 2130706543 ■ ■ 0 0 4038

* Exported from MasterCook *

Fig-Filled whole wheat Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
Fig Filling -- (recipe follows)		
1	cup	packed brown sugar
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
1 2/3	cups	whole wheat flour
1/4	teaspoon	salt
FIG FILLING		
1 1/3	cups	finely chopped dried figs
1/4	cup	sugar
1/3	cup	finely chopped nuts
1/3	cup	water
1	teaspoon	grated orange peel

Prepare Fig Filling. Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Divide dough into thirds. Pat each third into rectangle, 12 x 4 inches, on waxed paper. Spoon one third of the filling lengthwise down center of each rectangle in 1 1/2-inch-wide strip. Fold sides of dough over filling, using waxed paper to help lift and overlapping edges slightly. Press lightly to seal. Cut into 1-inch bars. Place seam sides down about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack.

FIG FILLING:

Heat all ingredients over medium heat about 5 minutes, stirring frequently, until thickened.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"36 Cookies"

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Per serving: 101 Calories (kcal); 4g Total Fat; (32% calories from fat); 1g Protein; 17g Carbohydrate; 5mg Cholesterol; 20mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Figs were brought to North America by Spanish Franciscan missionaries who came to set up Catholic missions in southern California.

Make It Your Way

Make Apricot Bars by substituting finely chopped dried apricots for the figs.

Nutr. Assoc. : 2130706543 0 0 0 0 0 0 0 ■ 3115 ■ 2677 0 0

* Exported from MasterCook *

Frosted Banana Bars

Recipe By :

Serving Size : 24 Preparation Time :0:00

Categories : Chapter ■ Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	sugar
1/2	cup	reduced-fat sour cream
2	tablespoons	butter or margarine -- softened
2		egg whites
		OR
1/4	cup	fat-free cholesterol-free egg product
3/4	cup	mashed very ripe bananas (2 medium)
1	teaspoon	vanilla
1	cup	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
2	tablespoons	finely chopped walnuts
		White Frosting -- (recipe follows)
		Ground nutmeg, if desired
		WHITE FROSTING
1 1/4	cups	powdered sugar
1	tablespoon	butter or margarine -- softened
1/2	teaspoon	vanilla
1	tablespoon	skim milk (1 to 2 tablespoons)

Heat oven to 375°. Spray square pan, 9 x 9 x 2 inches, with cooking spray. Beat sugar, sour cream, butter and egg whites in large bowl with electric mixer on low speed 1 minute, scraping bowl occasionally. Beat in bananas and vanilla on low speed 30 seconds. Beat in flour, baking soda and salt on medium speed 1 minute, scraping bowl occasionally. Stir in walnuts. Spread in pan.

Bake 20 to 25 minutes or until light brown; cool. Frost with Frosting. Sprinkle with nutmeg. Cut into 6 rows by 4 rows.

WHITE FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 are expected.

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 Yield:
 "24 Bars"

 Per serving: 92 calories (kcal); 2g Total Fat; (18% calories from fat); 1g
 Protein; 18g Carbohydrate; trace Cholesterol; 71mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1
 Other Carbohydrates

NOTES : Cookie Tips
 Put overripe bananas in the freezer, unpeeled, for later use. When
 you're ready to use them, just thaw them, cut off the top of the
 peel and squeeze the banana into your mixing bowl.

Frosting and glazes made with skim milk are more
 translucent-looking than those made with whole milk.
 Nutr. Assoc. : 0 3939 4098 3231 0 2130706543 4111 0 0 0 ■ 20187 2130706543
 2130706543 ■ 0 ■ 4098 0 4938

* Exported from MasterCook *

Frosted Banana Oatles

Recipe By :
 Serving Size : 42 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	mashed very ripe bananas (2 medium)
3/4	cup	butter or margarine -- softened
1		egg
2 1/2	cups	quick-cooking or old-fashioned oats
1	cup	all-purpose flour
1/2	teaspoon	salt
1/2	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/4	teaspoon	ground allspice
		Vanilla Frosting -- (recipe follows)
		VANILLA FROSTING
3	cups	powdered sugar
1/3	cup	butter or margarine -- softened
1 1/2	teaspoons	vanilla
2	tablespoons	milk (2 to 3 tablespoons)

Heat oven to 350°. Grease cookie sheet. Beat sugar, bananas, butter and
 egg in large bowl with electric mixer on medium speed, or mix with spoon.
 Stir in remaining ingredients except Vanilla Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie
 sheet. Bake 10 to 12 minutes or until edges are golden brown and almost no
 indentation remains when touched in center. Cool 1 to 2 minutes; remove
 from cookie sheet to wire rack. Cool completely. Frost with Vanilla
 Frosting.

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"42 Bars"

Per serving: 130 Calories (kcal); 5g Total Fat; (35% calories from fat); 1g
Protein; 20g Carbohydrate; 4mg Cholesterol; 97mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1
Other Carbohydrates

NOTES : Cookie Tips
Fully ripened bananas-yep, the ones on your counter that are
turning brown with some black spots-are the ones you want to use
for this recipe. They are much more flavorful and add more
moistness to baked goods than bananas that are tinged green or
have just turned bright yellow.

"I Don't Have That"
Contrary to popular belief, allspice is not a combination of
spices, but is a single spice. If you don't have allspice, use
ground cloves or nutmeg.

Nutr. Assoc. : 0 4111 4098 0 20223 0 0 0 0 0 2130706543 0 0 0 4098 0 4038

* Exported from MasterCook *

Frosted Cinnamon-Mocha Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
2	teaspoons	instant coffee (dry)
1		egg
3	ounces	unsweetened baking chocolate -- melted and cooled
1 1/4	cups	all-purpose flour
1/4	cup	milk
1	teaspoon	ground cinnamon
1/2	teaspoon	baking soda
1/4	teaspoon	salt
		Mocha Frosting -- (recipe follows)
		MOCHA FROSTING
1	teaspoon	instant coffee (dry)
3	tablespoons	hot water
2	ounces	unsweetened baking chocolate

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2 tablespoons butter or margarine
2 cups powdered sugar
2 teaspoons water (2 to 3 teaspoons)

Heat oven to 350°. Beat sugar, butter, coffee and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in remaining ingredients except Mocha Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Mocha Frosting.

MOCHA FROSTING:

Dissolve coffee in 3 tablespoons hot water; set aside. Melt chocolate and butter in 2-quart saucepan over low heat, stirring frequently; remove from heat. Stir in powdered sugar, coffee mixture and 2 to 3 teaspoons water until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Cookies"

Per serving: 138 calories (kcal); 7g Total Fat; (41% calories from fat); 1g Protein; 20g Carbohydrate; 7mg Cholesterol; 87mg Sodium
Food Exchanges: 1/2 Grain(starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 other Carbohydrates

NOTES : Cookie Tips
Instant coffee can be labeled as granules or crystals, and either one will work just dandy in this recipe. If you want to go for the gusto, use instant espresso powder, which is about twice as strong in coffee flavor than regular instant coffee.

Once opened, store instant coffee in the freezer for up to 1 year—it will stay fresh-tasting until you need to use it again.

Nutr. Assoc. : 0 4098 750 0 ■ ■ ■ 0 0 0 2130706543 0 0 750 0 0 4098 0 1582

* Exported from MasterCook *

Frosted Pumpkin-Pecan Cookies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening

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1 cup canned pumpkin
1 egg
2 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups chopped pecans
Spiced Frosting -- (recipe follows)

SPICED FROSTING
3 cups powdered sugar
1/4 cup butter or margarine -- softened
1/4 teaspoon ground cinnamon
3 tablespoons milk (3 to 4 tablespoons)

Heat oven to 350°. Beat brown sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in pumpkin and egg. Stir in flour, baking powder, salt and cinnamon. Stir in pecans.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet; flatten slightly. Bake 12 to 15 minutes or until no indentation remains when touched lightly in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Spiced Frosting.

SPICED FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"These cookies are soft cinnamon-kissed cookies with a pleasant crunch from the pecans."

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Yield:

"60 Cookies"

Per serving: 127 Calories (kcal); 7g Total Fat; (47% calories from fat); 1g Protein; 16g Carbohydrate; 3mg Cholesterol; 56mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Canned Pumpkin

Canned pumpkin is good for you! It is a good source of beta carotene, which provides vitamin A.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 ■ 20148 2130706543 0 0 0 4098 0 4138

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Frosted Spice Cookies

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2 1/2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1/2	cup	shortening
2		eggs
4 1/2	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	ground ginger
1	teaspoon	ground cinnamon
1	teaspoon	ground cloves
1	teaspoon	ground nutmeg
1/2	teaspoon	salt
		Caramel Frosting -- (recipe follows)
		CARAMEL FROSTING
1/2	cup	butter or margarine
1	cup	packed brown sugar
1/4	cup	milk
2	cups	powdered sugar

Heat oven to 375°. Beat brown sugar, butter, shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Caramel Frosting.

Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Frost with Caramel Frosting.

CARAMEL FROSTING:

Melt butter in 2-quart saucepan over medium heat. Stir in brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in milk. Heat to boiling; remove from heat. Place saucepan in bowl of ice or cold water; cool to lukewarm, stirring occasionally. Gradually stir in powdered sugar. Beat until smooth and spreadable. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "48 Cookies"

Per serving: 193 Calories (kcal); 8g Total Fat; (37% calories from fat); 1g Protein; 29g Carbohydrate; 8mg Cholesterol; 119mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips
 Spices should be stored tightly sealed in a cool place. They have a shelf life of about a year and should be replaced when they lose their pungent aroma.

Caramel frosting is often called "penuche" or "penuchi," which is a name derived from the Mexican word for raw or brown sugar.

Nutr. Assoc. : 0 4098 0 3218 27037 ■ ■ ■ 3615 ■ 0 2130706543 0 0 4098 0 0
0

* Exported from MasterCook *

Fudgy Layer Squares

Recipe By :
Serving Size : 36 Preparation Time : 0:10
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cup	butter or margarine
1 1/2	ounces	unsweetened baking chocolate
1 3/4	cups	graham cracker crumbs
1	cup	flaked coconut
1/2	cup	chopped nuts
1/4	cup	granulated sugar
2	tablespoons	water
1	teaspoon	vanilla
2	cups	powdered sugar
1/4	cup	butter or margarine -- softened
2	tablespoons	milk
1	teaspoon	vanilla
1 1/2	ounces	unsweetened baking chocolate

Line square pan, 9 x 9 x 2 inches, with aluminum foil. Melt 1/2 cup butter and 1 1/2 ounces chocolate in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in graham cracker crumbs, coconut, nuts, granulated sugar, water and 1 teaspoon vanilla. Press in pan. Refrigerate while continuing with recipe.

Mix remaining ingredients except chocolate. Spread over refrigerated crumb mixture. Refrigerate 15 minutes.

Melt 1 1/2 ounces chocolate in 1-quart saucepan over low heat, stirring frequently, until smooth. Drizzle over frosting. Refrigerate about 2 hours or until chocolate is almost firm. Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Store covered in refrigerator.

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Yield:
"36 Squares"
T(chill):
"2:00"

Per serving: 118 Calories (kcal); 7g Total Fat; (53% calories from fat); 1g Protein; 13g Carbohydrate; trace Cholesterol; 75mg Sodium

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Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips

For an easy way to drizzle, pour the melted chocolate into a small resealable bag. Cut a tiny hole at one end and squeeze chocolate over the bars.

Did you know that nuts frozen in their shells are easier to crack and the meat is easier to remove?

Nutr. Assoc. : 4098 0 0 2737 0 0 0 0 0 4098 0 0 0

* Exported from MasterCook *

Fudgy Macadamia Cookies

Recipe By :
Serving Size : 24 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1		cup sugar
1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
2	ounces	unsweetened baking chocolate -- melted and cooled
1		egg
1	cup	all-purpose flour
1/2	teaspoon	baking powder
1/2	teaspoon	salt
1	cup	chopped macadamia nuts

Heat oven to 350°. Beat sugar, butter, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"

Per serving: 140 calories (kcal); 9g Total Fat; (58% calories from fat); 2g Protein; 14g Carbohydrate; 8mg Cholesterol; 102mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates

NOTES : Macadamia Nuts

These buttery-rich, slightly sweet nuts are from the macadamia

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tree, a native of Australia. Macadamia trees are also grown in
Hawaii and California. Their shells are extremely hard; that's why
they are always sold already shelled.

"I Don't Have That"

Macadamia nuts are definitely expensive, but oh so delicious when
you decide to indulge! You don't have to use macadamias though;
use any nut you like instead.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 20125

* Exported from MasterCook *

Fudgy Saucepan Brownies

Recipe By :
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(12 ounce) package	semisweet chocolate chips (2 cups)
1/2	cup	butter or margarine
1	cup	sugar
1 1/4	cups	all-purpose flour
1	teaspoon	vanilla
1/2	teaspoon	baking powder
1/2	teaspoon	salt
3		eggs -- beaten
1	cup	chopped nuts, if desired

Heat oven to 350°. Heat chocolate chips and butter in 3-quart saucepan
over low heat, stirring frequently, until smooth; remove from heat. Stir
in remaining ingredients except nuts. Stir in nuts.

Spread batter in ungreased rectangular pan, 13 x 9 x 2 inches. Bake 25 to
30 minutes or until center is set. Cool completely. Cut into 8 rows by 4
rows.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"32 Brownies"

Per serving: 152 calories (kcal); 9g Total Fat; (50% calories from fat); 2g
Protein; 18g Carbohydrate; 18mg Cholesterol; 81mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat;
1 other Carbohydrates

Serving Ideas : Make a festive dessert by cutting the brownies into 16 bars. Top
with sweetened whipped cream and sprinkle with cocoa. Add a stemmed maraschino
cherry for that special touch.

NOTES : Cookie Tips

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we call for chopped nuts, which allows you to pick your favorite.
Although all types of nuts will work in this recipe, chocolate and
walnuts seem to be a blue ribbon combination. It's always a good
idea to sample a few nuts before adding them to your recipe to
make sure they aren't rancid.

Nutr. Assoc. : 4886 4098 0 0 ■ 0 ■ 3218 2677

* Exported from MasterCook *

German Chocolate Bars

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	butter or margarine -- softened
1	package	Betty Crocker® SuperMoist German chocolate cake mix
1	(6 ounce) package	semisweet chocolate chips (1 cup)
1	tub	Betty Crocker® Rich & Creamy coconut pecan ready-to-spread frosting
1/4	cup	milk

Heat oven to 350°. Lightly grease rectangular pan, 13 x 9 x 2 inches. Cut butter into cake mix (dry) in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press half of the mixture (2 1/2 cups) in bottom of pan. Bake 10 minutes.

Sprinkle chocolate chips over baked layer; drop frosting by tablespoonfuls over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoonfuls onto frosting layer.

Bake 25 to 30 minutes or until cake portion is slightly dry to touch. Cool completely. Cover and refrigerate until firm. Cut into 8 rows by ■ rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"This take-off of German Chocolate Cake is one of our most frequently requested recipes. We hope you like it too."

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Yield:

"48 Bars"

Per serving: 121 Calories (kcal); 6g Total Fat; (46% calories from fat); 1g Protein; 16g Carbohydrate; trace Cholesterol; 122mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

Serving Ideas : For deliciously easy dessert, place 2 bars on individual serving plates. Top with canned whipped cream and then grated milk chocolate from a

Nutr. Assoc. : 4098 5715 904886 1164 ■

* Exported from MasterCook *

German Chocolate Brownies

Recipe By :
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
2	(4 ounce) packages	sweet baking chocolate
1 1/2	cup	butter or margarine
1 1/2	cups	all-purpose flour
1	cup	sugar
1/2	teaspoon	baking powder
1/2	teaspoon	vanilla
1/4	teaspoon	salt
2		eggs
		Coconut-Pecan Frosting -- (recipe follows)
		COCONUT-PECAN FROSTING
1/2	cup	sugar
1/4	cup	butter or margarine
1/3	cup	evaporated milk
1/2	teaspoon	vanilla
2		egg yolks
1	cup	flaked coconut
2/3	cup	chopped pecans

Heat oven to 350°. Grease rectangular pan, 13 x 9 x 2 inches. Melt chocolate and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except Coconut-Pecan Frosting.

Spread batter in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Coconut-Pecan Frosting. Cut into 8 rows by 4 rows.

COCONUT-PECAN FROSTING:

Cook sugar, butter, milk, vanilla and egg yolks in 1 1/2-quart saucepan over medium heat about 12 minutes, stirring frequently, until thickened. Stir in coconut and pecans. Refrigerate about 1 hour or until spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"32 Brownies"

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Per serving: 172 Calories (kcal); 11g Total Fat; (56% calories from fat); 2g Protein; 18g Carbohydrate; 26mg Cholesterol; 88mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Did you know that there are different types of coconut at the grocery store? Look closely and notice there is flaked and shredded coconut. The flaked coconut is cut into small pieces and is much drier than shredded coconut. In fact, you could squeeze a handful of shredded coconut and it would stick together a bit, but flaked coconut is dry, like uncooked rice kernels. Either works, but shredded coconut will give you more moistness and chewiness.

"I Don't Have That"

Out of nuts? Don't fret! Just use 1 2/3 cups of coconut in the frosting instead of nuts and coconut.

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* Exported from MasterCook *

Ghost Cookies

Recipe By :
Serving Size : 54 Preparation Time : 0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	peanut butter
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
		Creamy White Frosting -- (recipe follows)
		Chocolate chips or small black gumdrops
CREAMY WHITE FROSTING		
6	cups	powdered sugar
2/3	cup	butter or margarine -- softened
1/3	cup	milk

Beat sugars, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375°. Divide dough in half. Roll each half 1/8 inch thick on lightly floured surface. Cut into 3 x 2-inch ghost shapes. Place 1 inch apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Generously frost with Creamy Frosting. Use chocolate chips or slices of gumdrops for eyes.

CREAMY WHITE FROSTING:

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in milk until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "54 Cookies"
 T(chill):
 "3:00"

- - - - -

Per serving: 130 Calories (kcal); 5g Total Fat; (36% calories from fat); 1g Protein; 20g Carbohydrate; 4mg Cholesterol; 82mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
 When using cookie cutters with one wide end and one narrow end, alternate the direction of the cookie cutter as you are cutting out the cookies. In other words, cut out the first cookie with the wide end toward you, then cut out the next cookie with the narrow end toward you. That way, you can cut more cookies out of the dough.

To save space on your wire cooling racks, do the same thing, alternate the direction of each cookie. The first cookie you put down has the wide end toward you; then put the next cookie down with the narrow end toward you.

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* Exported from MasterCook *

Giant Colorful Candy Cookies

Recipe By :
 Serving Size : 18 Preparation Time :0:00
 Categories : Chapter 3 kid cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
3/4	cup	granulated sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
3/4	teaspoon	salt
3/4	teaspoon	baking soda
2	cups	candy-coated chocolate candies

Heat oven to 375°. Beat sugars, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Stir in candies.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten dough slightly with fork. Bake 11 to 14 minutes or until edges are light brown. Cool 3 to 4

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minutes; carefully remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
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is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"Kids know what they like, and they love these cookies! The colorful
little candy-coated chocolate pieces make these cookies fun to look at
and to eat!"

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Yield:

"18 Cookies"

Per serving: 362 Calories (kcal); 16g Total Fat; (39% calories from fat); 4g
Protein; 51g Carbohydrate; 24mg Cholesterol; 286mg Sodium
Food Exchanges: 1 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 2 1/2
Other Carbohydrates

NOTES : Cookie Tips

Once you've used cookie/ice-cream scoops to make cookies, you'll
never go back to doing it with two spoons. Look for the scoops in
grocery stores, specialty cookware shops and cake decorating
shops.

"I Don't Have That"

Candy-coated peanut butter covered candies can be used instead of
the chocolate candies.

Nutr. Assoc. : 0 0 4098 ■ 0 ■ 0 0 4072

* Exported from MasterCook *

Giant Honey and Oat Cookies

Recipe By :

Serving Size : 18 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
3/4	cup	butter or margarine -- softened
2/3	cup	honey
3		egg whites
4	cups	quick-cooking or old-fashioned oats
2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	salt

Heat oven to 350°. Grease cookie sheet. Beat sugar, butter, honey and egg
whites in large bowl with electric mixer on medium speed, or mix with
spoon. Stir in remaining ingredients.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 3
inches apart onto cookie sheet. Bake 11 to 14 minutes or until edges are
light brown (centers will be soft). Cool 3 to 4 minutes; remove from

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cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"18 Cookies"

Per serving: 293 Calories (kcal); 9g Total Fat; (26% calories from fat); 5g Protein; 50g Carbohydrate; 0mg Cholesterol; 229mg Sodium
Food Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 2 Other Carbohydrates

NOTES : Cookie Tips
Using honey in cookie dough makes a softer baked cookie. Why is that? Honey is like a sponge; it absorbs moisture from the air, which will make your cookies soft, even during storage.

Make It Your Way
Try Giant Honey-Roasted Peanut and Oat Cookies by stirring 1 cup of honey-roasted peanuts in with the oats, flour, soda and salt.
Nutr. Assoc. : 0 4098 0 3231 20223 0 0 0

* Exported from MasterCook *

Giant Toffee-Chocolate Chip Cookies

Recipe By :
Serving Size : 18 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/4	cup	honey
1		egg
2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1	(12 ounce) package	miniature semisweet chocolate chips (2 cups)
1	(7 1/2 ounce) package	almond brickle chips (1 cup)

Heat oven to 350°. Beat brown sugar, butter, shortening, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until edges are golden brown (centers will be soft). Cool 3 to 4 minutes; remove

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from cookie sheet to wire rack.

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Yield:
"18 Cookies"

Per serving: 355 Calories (kcal); 20g Total Fat; (49% calories from fat); 3g Protein; 45g Carbohydrate; 19mg Cholesterol; 251mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 4 Fat; 2 1/2 other Carbohydrates

NOTES : Cookie Tips
Save your cookies from the rancor of rancidity! Almond brickle chips can become rancid, which would spoil the taste of your cookies. Do a taste test of the brickle chips before adding them to your recipe to be sure they taste fresh. Refrigerate or freeze the brickle chips to help prevent rancidity.

"I Don't Have That"
Maple-flavored syrup can be used instead of honey.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 0 4886 5949

* Exported from MasterCook *

Ginger Cookie Clock

Recipe By :
Serving Size : 42 Preparation Time :0:00
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/4	cup	molasses
1		egg
2	cups	all-purpose flour
1 1/2	teaspoons	baking soda
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground ginger
1/4	teaspoon	ground cloves
		sugar

Heat oven to 375°. Grease 12-inch pizza pan or large cookie sheet. Mix 1 cup sugar, the butter, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

Reserve 1/3 cup dough. Press remaining dough in pan or into 12-inch circle on cookie sheet. Shape reserved dough into numbers and arrows; place on

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dough in pan to resemble the face of a clock. Sprinkle with sugar. Bake
about 10 minutes or until golden brown. Cool completely. Cut or break into
pieces.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Copyright:
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Yield:
"42 Pieces"
T(Bake):
"0:10"

Per serving: 66 Calories (kcal); 2g Total Fat; (31% calories from fat); 1g
Protein; 11g Carbohydrate; 4mg Cholesterol; 98mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips

You don't have to decorate your giant cookie only as a clock. For
variety, try decorating it as a jack-o'-lantern, ladybug, face or
anything else you like. Squeezing dough through a garlic press or
potato ricer is very handy for making dough into "hair."

Make It Your way

Create Giant Pizza Cookie slices by pressing all the dough into
the pizza pan or onto the cookie sheet. Use a pizza cutter to cut
the dough into 16 wedges. After baking and cooling the pizza
cookie, decorate with frosting and candy. Recut along the lines to
serve the slices.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 0 3615 0

* Exported from MasterCook *

Ginger Shortbread wedges

Recipe By :
Serving Size : 16 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	butter or margarine -- softened
1/3	cup	powdered sugar
3	tablespoons	finely chopped crystallized ginger
1 1/3	cups	all-purpose flour
2	teaspoons	granulated sugar

Heat oven to 350°. Mix butter, powdered sugar and ginger in large bowl
with electric mixer on medium speed, or mix with spoon. Stir in flour.

Pat dough into a 9-inch circle on an ungreased cookie sheet. Sprinkle with
granulated sugar. Bake about 20 minutes or until golden brown. Cool 10

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minutes. Cut into wedges.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"16 Cookies"

T(Bake):
"0:20"

Per serving: 124 Calories (kcal); 8g Total Fat; (58% calories from fat); 1g Protein; 11g Carbohydrate; 2mg Cholesterol; 90mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 other Carbohydrates

NOTES : Crystallized Ginger
Crystallized ginger is made from young ginger roots that are cooked in sugar syrup and dried until crystallized. It keeps indefinitely in an airtight container.

Nutr. Assoc. : 4098 0 3003 ■ 0

* Exported from MasterCook *

Ginger-Almond Cookies

Recipe By :
Serving Size : 84 Preparation Time :0:00
Categories : Chapter ■ special Cookies/special Diets

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1 1/2	cups	shortening
3/4	cup	molasses
4	cups	all-purpose flour
1	tablespoon	plus 1 teaspoon ground ginger
1	tablespoon	ground cinnamon
1	tablespoon	ground cloves
1 1/2	teaspoons	baking soda
1 1/2	teaspoons	salt
1 1/2	cups	finely chopped almonds

Beat sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Divide dough in half. Shape each half into roll, about 2 inches in diameter. Wrap and refrigerate at least 3 hours.

Heat oven to 350°. Cut dough into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake about 9 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.

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Please note, if you should change this recipe it will no longer be an
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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"Here's another eggless recipe to add to your repertoire!"

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Yield:

"84 Cookies"

T(chill):

"3:00"

- - - - -

Per serving: 91 Calories (kcal); 5g Total Fat; (49% calories from fat); 1g
Protein; 11g Carbohydrate; 0mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips

A straight-edged knife blade makes it easier to cut even slices of
refrigerated dough. Another tip is to cut straight down through
the dough; don't use a sawing motion.

Nutr. Assoc. : 0 0 0 0 3617 0 3615 ■ 0 20020

* Exported from MasterCook *

Ginger-Pecan Chews

Recipe By :
Serving Size : 30 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	molasses
1		egg
1	(2 ounce) jar	crystallized ginger -- chopped (about 1/3 cup)
2	cups	all-purpose flour
1	teaspoon	ground ginger
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1/2	cup	chopped pecans
		Pecan halves, if desired

Heat oven to 375°. Beat sugar, butter, molasses, egg and crystallized
ginger in large bowl with electric mixer on medium speed, or mix with
spoon. Stir in flour, ground ginger, baking soda and salt. Stir in chopped
pecans.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased
cookie sheet. Press pecan half onto each cookie. Bake 12 to 14 minutes or
until almost no indentation remains when touched near center. Immediately
remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an

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approved Betty Crocker® Recipe.

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"30 Cookies"

Per serving: 107 calories (kcal); 5g Total Fat; (40% calories from fat); 1g
Protein; 14g Carbohydrate; 8mg Cholesterol; 97mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
If you don't want to chop the crystallized ginger with a knife,
use kitchen scissors sprayed with cooking spray and snip the
ginger into pieces.

Crystallized Ginger
Crystallized ginger, also called "candied ginger," can be a bit
pricey, but it has a flavor that ground ginger can't really
replace. It's made by cooking fresh gingerroot in a sugar syrup
until it soaks into the ginger through and through. It's then
coated with granulated sugar. Crystallized ginger has a chewy
texture.

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* Exported from MasterCook *

Gingerbread Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter II Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1 1/3	cup	shortening
1 1/2	cups	dark molasses
2/3	cup	cold water
7	cups	all-purpose flour
2	teaspoons	baking soda
2	teaspoons	ground ginger
1	teaspoon	salt
1	teaspoon	ground allspice
1	teaspoon	ground cloves
1	teaspoon	ground cinnamon
		Creamy White Frosting -- (recipe follows)
		CREAMY WHITE FROSTING
4	cups	powdered sugar
1	teaspoon	vanilla
5	tablespoons	half-and-half
		Food color, if desired

Beat brown sugar, shortening, molasses and water in very large bowl with

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electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Creamy White Frosting. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Lightly grease cookie sheet. Roll one-fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut with floured gingerbread cookie cutter or other favorite shaped cutter. Place about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Creamy White Frosting.

CREAMY WHITE FROSTING:

Mix all ingredients until smooth and spreadable.

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Description:

"A large gingerbread cookie all decked out in holiday finery made of frosting and candy sprinkles makes a great tie-on for a gift or a wonderful stocking stuffer."

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Yield:

"1 recipe"

T(chill):

"2:00"

Per serving: 264 Calories (kcal); 3g Total Fat; (9% calories from fat); 3g Protein; 57g Carbohydrate; 1mg Cholesterol; 166mg Sodium
Food Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 2 1/2 Other Carbohydrates

NOTES : Cookie Tips

Did you know that a few unfrosted crumbled gingerbread or other ginger cookies make an excellent thickener for pot roast gravy?

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* Exported from MasterCook *

Gingerbread village

Recipe By :
Serving Size : 0 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/4	cup	shortening
3/4	cup	dark molasses
1/3	cup	cold water
3 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	ground ginger

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1/2 teaspoon salt
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
Gingerbread Frosting -- (recipe follows)
Assorted candies and nuts

GINGERBREAD FROSTING
2 cups powdered sugar
1/3 cup shortening
2 tablespoons light corn syrup
5 teaspoons milk (5 to 6 teaspoons)

Heat oven to 350°. Grease square pan, 9 x 9 x 2 inches, and jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Beat brown sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon, stir in water. Stir in remaining ingredients except Frosting and assorted candies.

Press one third of dough into square pan. Press remaining dough into jelly roll pan. Bake 1 pan at a time about 15 minutes or until no indentation remains when touched in center. Cool 5 minutes. Invert onto large cutting surface. Immediately cut jelly roll into fourths and then into buildings as shown below. Cut square into braces as shown. Cool completely.

Cover piece of cardboard, about 28 x 10 inches, with aluminum foil. Decorate front of buildings as desired with Frosting and assorted candies and nuts. Use frosting to attach supports to backs of buildings, buildings to cardboard and sidewalk to cardboard. Complete by decorating ■ desired.

GINGERBREAD FROSTING:

Mix all ingredients until smooth and spreadable.

Cut jelly roll into fourths then into buildings.

Cut square into braces.

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Description:

"Gingerbread is a type of cake or shaped cookie flavored with molasses and ginger. It was one of the favorites of early Americans when molasses was often the only sweetener available."

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Yield:

"1 4-building village"

Per serving: 4793 Calories (kcal); 125g Total Fat; (23% calories from fat); 46g Protein; 885g Carbohydrate; 1mg Cholesterol; 2539mg Sodium
Food Exchanges: 22 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 24 Fat; 36 1/2 Other Carbohydrates

NOTES : Cookie Tips

Decorate the buildings any way you like. Use red cinnamon candies, licorice bits and whips, jelly candies, jelly beans, pillow mints, peppermints and whatever else strikes your fancy. Sliced almonds are wonderful masonry or paving stones. Make an old-fashioned lamppost from a peppermint stick with small gingerbread squares as the lantern top.

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* Exported from MasterCook *

Gingerpop Cookies

Recipe By :
Serving Size : 18 Preparation Time : 0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	(14 1/2 ounce)	package Betty Crocker® gingerbread cake and cookie mix
1/3	cup	lukewarm water
		About 18 wooden sticks with rounded ends
		Sugar
		Easy Pink Frosting -- (recipe follows)
		Candy-coated chocolate candies, candy corn, licorice or gumdrops, if desired
1	cup	EASY PINK FROSTING
2	drops	vanilla ready-to-spread frosting
		red food color

Mix gingerbread mix (dry) and water in large bowl with spoon. Cover dough with plastic wrap and refrigerate about 15 minutes or until slightly firm.

Heat oven to 375°. Shape dough into 1 1/4-inch balls. Insert wooden stick into side of each ball until tip of stick is in center of ball. Place balls about 2 inches apart on ungreased cookie sheet.

Press bottom of glass into dough to grease, then dip into sugar; press on balls to flatten slightly. Bake 8 to 10 minutes or until edges are firm. Cool 1 minute; remove from cookie sheet with spatula to wire rack. Cool completely. Spread Easy Pink Frosting over each cookie with knife, then immediately top with candies to make a face design or decorate as desired.

EASY PINK FROSTING:

Mix ingredients until pink and smooth.

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Yield:
"18 Cookies"

T(chill):
"0:15"

Per serving: 170 calories (kcal); 6g Total Fat; (31% calories from fat); 1g Protein; 29g Carbohydrate; 0mg Cholesterol; 165mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 2 Other Carbohydrates

NOTES : Cookie Tips

When you work with liquid food color, go slowly to get the exact shade of color you want. Add one drop at a time and mix it in the dough or frosting completely before adding more color.

Food Coloring

There are two types of food coloring widely available: liquid and paste. Liquid food coloring is easy to find at your supermarket. Paste coloring can be found in cake decorating or specialty food stores. Paste colors are preferred by many people because the colors are much more vivid than liquid colors.

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* Exported from MasterCook *

Glazed Chocolate Pockets

Recipe By :
Serving Size : 24 Preparation Time : 0:00
Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	1/4 cup	powdered sugar
	(3 ounce) package	cream cheese -- softened
	1/2 teaspoon	vanilla
	1/3 cup	flaked coconut
	3/4 cup	butter or margarine -- softened
	2/3 cup	granulated sugar
1		egg
2	2 cups	all-purpose flour
	1/3 cup	baking cocoa
	1/4 teaspoon	salt
		Two-Way Glaze -- (recipe follows)
		TWO-WAY GLAZE
1	1 cup	powdered sugar
4	4 teaspoons	milk (4 to ■ teaspoons)
1	1 tablespoon	baking cocoa
1	1 teaspoon	milk (1 to 2 teaspoons)

Heat oven to 375°. Mix powdered sugar and cream cheese with spoon until thoroughly blended. Stir in vanilla and coconut; reserve. Beat butter, granulated sugar and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa and salt.

Roll dough into rectangle, 16 x 12 inches, on lightly floured cloth-covered surface. Cut into 4-inch squares. Cut squares diagonally in half to form triangles. Place 1 level teaspoon coconut mixture in center of each triangle; flatten slightly. Fold points of triangle to corner, and press edges to seal. Place on ungreased cookie sheet.

Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Two-Way Glaze.

TWO-WAY GLAZE:

Mix powdered sugar and 4 to 6 teaspoons milk in 2-cup liquid measuring cup

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until thin enough to drizzle. Drizzle about half of the glaze over cookies
by pouring from measuring cup. (About 3 tablespoons will remain.) Stir
cocoa and 1 to 2 teaspoons milk into remaining glaze in cup. Drizzle
chocolate glaze over vanilla glaze on cookies.

Fold points of triangle to seal.

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approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"

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Per serving: 158 Calories (kcal); 8g Total Fat; (42% calories from fat); 2g
Protein; 21g Carbohydrate; 12mg Cholesterol; 105mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat;
1 Other Carbohydrates

NOTES : Cookie Tips
It is easy to glaze all the cookies at one time—set them 1/4 inch
apart on a cooling rack over waxed paper and simply pour the glaze
over them.

Make It Your Way
Glazed Chocolate Apricot Pockets feature a striking red-speckled
filling when you bite into one. To make, replace the coconut with
1/3 cup chopped dried apricots.

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4038

* Exported from MasterCook *

Golden Cereal-Nut Clusters

Recipe By :
Serving Size : 24 Preparation Time : 0:00
Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
1/2	pound	vanilla-flavored candy coating
3	cups	Golden Grahams® cereal
1/2	cup	salted peanuts
1/2	cup	miniature marshmallows

Chop candy coating into small pieces; place in heavy 10-inch skillet.
Cover and heat over low heat about 5 minutes or until coating is soft;
remove from heat. Stir until smooth and creamy.

Stir in cereal until well coated. Stir in peanuts and marshmallows. Drop
mixture by rounded tablespoonfuls onto waxed paper, or spread mixture

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evenly on waxed paper or aluminum foil. Let stand 1 to 2 hours or until
completely set.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"

Per serving: 90 Calories (kcal); 5g Total Fat; (45% calories from fat); 2g
Protein; 11g Carbohydrate; 2mg Cholesterol; 79mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
For gift-giving or for a pretty cookie tray presentation, drop the
mixture into decorative miniature muffin liners.

Make It Your way
Oh, Chocolate Cereal-Nut Clusters would taste good! All you need
to do is substitute chocolate-flavored candy coating for the
vanilla coating.

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* Exported from MasterCook *

Goldfish Drops

Recipe By :
Serving Size : 36 Preparation Time :0:12
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butterscotch-flavored chips
1	tablespoon	shortening
1	(6 ounce) package	original flavor tiny fish-shaped crackers (about 3 1/2 cups)
1	cup	broken pretzel sticks

Grease cookie sheet. Melt butterscotch chips and shortening in 3-quart
saucepan over low heat, stirring constantly, until smooth; remove from
heat. Stir in crackers and pretzels until well coated.

Drop mixture by rounded tablespoonfuls onto cookie sheet. Let stand about
1 hour or until firm. Carefully remove from cookie sheet.

Please note, if you should change this recipe it will no longer be an
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Description:

"If the combination of sweet and salty is one of your favorites, this
is the cookie for you!"

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Yield:

"36 Cookies"

T(stand):

"1:00"

- - - - -

Per serving: 50 Calories (kcal); 1g Total Fat; (26% calories from fat); 1g
Protein; 8g Carbohydrate; trace Cholesterol; 57mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Make It Your Way

Goldfish Peanut Drops are easy to make by substituting vanilla
milk (white) chips for the butterscotch chips and salted peanuts
for the pretzel sticks.

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* Exported from MasterCook *

Granola Cookies

Recipe By :

Serving Size : 60 Preparation Time :0:00

Categories : Chapter 4

Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist yellow cake mix
3/4	cup	shortening
1/2	cup	packed brown sugar
2		eggs
1 1/2	cups	Nature valley® low-fat fruit granola
1/2	cup	chopped nuts, if desired

Heat oven to 375°. Beat half of the cake mix (dry), the shortening, brown
sugar and eggs in large bowl with electric mixer on medium speed until
smooth, or mix with spoon. Stir in remaining cake mix, the granola and
nuts.

Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie
sheet. Bake 10 to 12 minutes or until light brown. Cool 1 minute; remove
from cookie sheet to wire rack.

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approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

Per serving: 74 Calories (kcal); 3g Total Fat; (41% calories from fat); 1g Protein; 10g Carbohydrate; 6mg Cholesterol; 65mg Sodium
Food Exchanges; 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
The granola will add a lot of chewy texture and just a little crunch to these cookies.

In our testing in the Betty Crocker® kitchens, we use only large-size eggs. Using jumbo, extra-large or small eggs may cause a cookie dough to be too soft or dry.

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* Exported from MasterCook *

Halloween Cutout Cookies

Recipe By :
Serving Size : 84 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1/2	cup	butter or margarine -- softened
1/2	teaspoon	vanilla
2		eggs
4	cups	Bisquick® original baking mix
11	drops	yellow food color
7	drops	red food color
2	tablespoons	baking cocoa
		Egg Yolk Paint -- (recipe follows)
		EGG YOLK PAINT
1		egg yolk
1/4	teaspoon	water
		Food colors

Beat powdered sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in baking mix until soft dough forms. Divide dough in half. Mix yellow and red food colors into 1 half to make orange dough; mix cocoa into other half to make chocolate dough. Cover and refrigerate doughs separately 1 to 2 hours or until chilled.

Heat oven to 400°. Roll one-fourth of the dough at a time 1/8 inch thick on floured cloth-covered surface. (Keep remaining dough refrigerated until ready to roll.) Cut orange dough with 2- to 3-inch pumpkin-shaped cookie cutter and chocolate dough with medium-size cat-shaped cookie cutter. Place 1 inch apart on ungreased cookie sheet.

Prepare Egg Yolk Paint. Paint faces on pumpkins and cats. Bake 5 to 7 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

EGG YOLK PAINT:

Mix egg yolk and water. Divide mixture among a few small custard cups.

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Tint each with a different food color. If paint thickens while standing,
stir in a few drops water.

YIELD: 6 to 7 dozen cookies

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approved Betty Crocker® Recipe.

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Yield:
"84 Cookies"

Per serving: 44 Calories (kcal); 2g Total Fat; (41% calories from fat); 1g
Protein; 6g Carbohydrate; 10mg Cholesterol; 79mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 0
Other Carbohydrates

NOTES : Cookie Tips
When rolling out dough, always start at the center and roll toward
the outside edges.

To prevent sticking, dip cookie cutters into baking mix, flour or
powdered sugar and shake off the excess before cutting dough.

The egg yolk paint is perfectly safe to use because the cookies
are baked after it's been painted on.

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Hamantaschen

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
2 1/2	cups	all-purpose flour
1/2	cup	sugar
1	teaspoon	baking powder
3/4	cup	butter or margarine
1	teaspoon	grated lemon peel
1/2	teaspoon	vanilla
2		eggs
		Prune Filling -- (recipe follows)
		OR
		Apricot or Plum Filling -- (recipe follows)
		OR
		Poppy Seed Filling -- (recipe follows)
		PRUNE FILLING
1	(12 ounce) package	pitted prunes
1	cup	chopped walnuts
2	tablespoons	honey

1 tablespoon lemon juice

1 1/2 cups APRICOT OR PLUM FILLING
 1/2 cup apricot or plum jam
 cup finely chopped almonds or walnuts
 1 teaspoon grated lemon peel
 1 tablespoon lemon juice
 1/2 cup dry bread crumbs (about)

 POPPY SEED FILLING
 1 cup poppy seed
 1/4 cup walnut pieces
 1 tablespoon butter or margarine
 1 tablespoon honey
 1 teaspoon lemon juice
 1 egg white

Mix flour, sugar and baking powder in large bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture resembles fine crumbs. Mix lemon peel, vanilla and eggs. Stir into flour mixture until dough forms a ball. (Use hands to mix all ingredients if necessary; add up to 1/4 cup additional flour if dough is too sticky to handle.) Cover and refrigerate about 2 hours or until firm.

Prepare desired filling. Heat oven to 350°. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Spoon 1 level teaspoon filling onto each round. Bring up 3 sides, using metal spatula to lift, to form triangle around filling. Pinch edges together firmly. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

PRUNE FILLING:

Heat prunes and enough water to cover to boiling in 2-quart saucepan; reduce heat. Cover and simmer 10 minutes; drain well. Mash prunes. Stir in remaining ingredients.

APRICOT OR PLUM FILLING:

Mix jam, almonds, lemon peel and lemon juice. Stir in just enough bread crumbs until thickened.

POPPY SEED FILLING:

Place all ingredients in blender or food processor. Cover and blend until smooth.

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 Yield:
 "48 Cookies"
 T(chill):
 "2:00"

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 Per serving: 96 Calories (kcal); 5g Total Fat; (41% calories from fat); 2g Protein; 13g Carbohydrate; 8mg Cholesterol; 46mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 1/2 Fruit; 1 Fat; 0 other Carbohydrates

NOTES : These rich, filled cookies celebrate the holiday of Purim, which honors the victory of the Jews of ancient Persia over Haman's plot to destroy them. Haman was an adviser to King Ahasuerus, and Hamantaschen are "Haman's pockets." Some Hamantaschen recipes call for a yeast-raised or sour cream dough; we use a short crust dough for tender results.

To speed up the making of these cookies, use canned apricot or poppy seed filling.

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Hazelnut Sablés

Recipe By :
 Serving Size : 36 Preparation Time : 0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
3/4	cup	powdered sugar
1/2	teaspoon	vanilla
1		egg yolk
1 1/4	cups	all-purpose flour
1/2	cup	hazelnuts -- toasted (see Notes), and ground
1		egg -- beaten
1/4	cup	chopped hazelnuts
1/4	cup	white coarse sugar crystals (decorating sugar)

Beat butter and powdered sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in vanilla and egg yolk. Stir in flour and ground hazelnuts until well blended. Cover tightly and refrigerate 1 hour.

Heat oven to 350°. Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet.

Brush with egg. Sprinkle with chopped hazelnuts and sugar crystals. Bake 8 to 10 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

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Description:

"sablés (pronounced "sah blay") is the French word for "sandies," which are rich, short cookies."

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Yield:

"36 Cookies"

T(chill):

"1:00"

- - - - -

Per serving: 86 calories (kcal); 6g Total Fat; (59% calories from fat); 1g Protein; 8g Carbohydrate; 11mg Cholesterol; 46mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : To toast nuts, bake uncovered in ungreased shallow pan in 350° oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

"I Don't Have That"

Pecans can be substituted for the hazelnuts.

Nutr. Assoc. : 4098 0 0 0 0 3677 0 26787 1440

* Exported from MasterCook *

Honey-Oat Sandwich Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/3	cup	honey
2		eggs
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1 1/2	cups	quick-cooking or old-fashioned oats
2	teaspoons	baking soda
		Granulated sugar
1	cup	(about) thick fruit preserves (any flavor)

Heat oven to 350°. Beat brown sugar, butter, shortening, honey, eggs and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats and baking soda.

Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough to flatten slightly. Bake ■ to 10 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Spread about 1 1/2 teaspoons jam between bottoms of pairs of cookies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Copyright:
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Yield:
"36 Cookies"

Per serving: 138 calories (kcal); 6g Total Fat; (37% calories from fat); 1g
Protein; 21g Carbohydrate; 10mg Cholesterol; 109mg Sodium
Food Exchanges: 1/2 Grain(starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1
Other Carbohydrates

NOTES : Cookie Tips
For soft cookies, let the filled cookies stand overnight; for
crisp cookies, fill just before serving.

Honey
Honey is the sweet, thick fluid produced by bees from the nectar
collected from flowers. Did you know that the flavor of honey
varies according to the location and type of flowers the bees feed
on?
Nutr. Assoc. : 0 4098 0 0 3218 0 0 20223 0 ■ 3487

* Exported from MasterCook *

Hungarian Poppy Seed Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine
1/4	cup	granulated sugar
1	teaspoon	grated lemon peel
1		egg
1 1/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	ground cloves
3/4	cup	poppy seed filling (from 12 1/2-ounce can)
		Powdered sugar

Beat butter and granulated sugar in large bowl with electric mixer on
medium speed until light and fluffy, or mix with spoon. Beat in lemon peel
and egg. Stir in flour, baking soda and cloves. Roll dough between pieces
of waxed paper into 1/4-inch-thick rectangle, 12 x 10 inches. Refrigerate
about 30 minutes or until firm.

Heat oven to 350°. Grease cookie sheet. Remove waxed paper from one side
of dough. Spread poppy seed filling over dough to within 1/4 inch of
edges. Roll up tightly, beginning at 12-inch side, peeling off waxed paper
as dough is rolled. Pinch edge of dough to seal.

Cut roll into 1/2-inch slices. Place about 1 inch apart on cookie sheet.
Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes;
remove from cookie sheet to wire rack. Sprinkle with powdered sugar.

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are expected.

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Yield:
"36 Cookies"
T(chill):
"0:30"

- - - - -

Per serving: 66 calories (kcal); 3g Total Fat; (44% calories from fat); 1g
Protein; 8g Carbohydrate; 5mg Cholesterol; 53mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
Lemon peel, clove and poppy seed often flavor Eastern European
cookies. Look for commercially prepared poppy seed filling next to
canned pie fillings at the supermarket.

Poppy seed Filling
Poppy seed filling, sold in cans, is a sweet sticky mixture with
the texture of thick paste.

Nutr. Assoc. : 4098 0 0 0 0 0 3615 1056 0

* Exported from MasterCook *

Ice-Cream Sandwiches

Recipe By :
Serving Size : 15 Preparation Time : 0:00
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	Peanut Butter Cookies -- (see recipe) ice cream (any flavor) -- slightly softened Assorted candies or chopped dry-roasted peanuts, if desired

Prepare and bake Peanut Butter Cookies; cool completely. For each
sandwich, press 1 rounded tablespoon ice cream between the bottoms of 2
cookies. Roll edge of sandwich cookie in candies. Place in rectangular
pan.

Freeze uncovered about 1 hour or until firm. Wrap each sandwich cookie in
plastic wrap. Store in freezer in plastic freezer bag.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
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are expected.

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Copyright:
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Yield:
"15 sandwich cookies"
T(Freeze):
"1:00"

Per serving: 31 Calories (kcal); 1g Total Fat; (31% calories from fat); 1g Protein; 5g Carbohydrate; 3mg Cholesterol; 22mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
You can use any cookie you like in this book. Or, purchase store-bought cookies to make preparing these treats a snap!
Nutr. Assoc. : 0 1245 2130706543

* Exported from MasterCook *

Peanut Butter Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	peanut butter
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt
		Granulated sugar

Heat oven to 375°. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
"Good, ol'-fashioned peanut butter cookies are an enduring favorite."
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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Yield:
"30 Cookies"

- - - - -

Per serving: 102 Calories (kcal); 6g Total Fat; (48% calories from fat); 2g Protein; 12g Carbohydrate; 6mg Cholesterol; 99mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

For even more peanut butter flavor, check out our Rich Peanut Butter Chip Cookies variation below or Peanut Butter Hidden Middles (see recipe).

Either smooth or chunky peanut butter can be used for these cookies. The difference between the two is the amount of processing. Smooth peanut butter is processed until no peanut pieces remain.

Make It Your Way

To make Rich Peanut Butter Chip Cookies, omit granulated sugar and use all brown sugar (1 cup) and omit shortening and use all butter (1/2 cup total). After you stir in the flour, baking soda, baking powder and salt, stir in 1 cup peanut butter chips. Shape dough into balls as directed. Dip tops of balls into sugar but do not flatten. Bake as directed.

Nutr. Assoc. : 0 0 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

Inside-Out Chocolate Chip Cookies

Recipe By :
Serving Size : 54 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
3/4	cup	packed brown sugar
3/4	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
1/2	cup	baking cocoa
1	teaspoon	baking soda
1/4	teaspoon	salt
1 1/2	cups	vanilla milk (white) chips
1	cup	chopped nuts

Heat oven to 350°. Beat sugars, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, baking soda and salt. Stir in vanilla milk chips and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until set. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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are expected.

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Yield:
"54 Cookies"

Per serving: 130 calories (kcal); 8g Total Fat; (50% calories from fat); 2g
Protein; 15g Carbohydrate; 7mg Cholesterol; 67mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips
Measure shortening by spooning and pressing it into a dry
measuring cup. Pressing it with the back of the spoon does away
with any air pockets.

Make It Your way
If you believe there is no such thing as too much chocolate, up
the ante with Double Chocolate-Chocolate Chip Cookies. Substitute
1 1/2 cups semisweet or milk chocolate chips for the vanilla milk
chips.

Nutr. Assoc. : 0 0 4098 ■ ■ 3218 0 2727 0 0 927 ■

* Exported from MasterCook *

Joe Froggers

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1 1/2	cup	shortening
1	cup	dark molasses
1 1/2	cup	water
4	cups	all-purpose flour
1 1/2	teaspoons	salt
1 1/2	teaspoons	ground ginger
1	teaspoon	baking soda
1/2	teaspoon	ground cloves
1/2	teaspoon	ground nutmeg
1/4	teaspoon	ground allspice
		Sugar

Beat 1 cup sugar, the shortening, molasses and water in large bowl with
electric mixer on low speed, or mix with spoon. Stir in remaining
ingredients except sugar. Cover and refrigerate about 2 hours or until
firm.

Heat oven to 375°. Lightly grease cookie sheet. Roll one fourth of dough
at a time 1/4 inch thick on well-floured cloth-covered surface. Cut into
3-inch rounds. Place about 1 1/2 inches apart on cookie sheet. Sprinkle
with sugar. Bake 10 to 12 minutes or until almost no indentation remains
when touched in center. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
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Description:

"This is an old-time American cookie named, some say, for a New Englander known as Uncle Joe who made molasses cookies as large as the lily pads in his frog pond."

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Yield:

"30 Cookies"

T(chill):

"2:00"

- - - - -

Per serving: 146 Calories (kcal); 4g Total Fat; (22% calories from fat); 2g Protein; 27g Carbohydrate; 0mg Cholesterol; 153mg Sodium
Food Exchanges: 1 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates

serving Ideas : serve these wonderfully spicy cookies with hot apple cider.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 3615 0 0 0

* Exported from MasterCook *

Jumbo Molasses Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter ■ Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	shortening
1	cup	dark molasses
1/2	cup	water
4	cups	all-purpose flour
1 1/2	teaspoons	salt
1 1/2	teaspoons	ground ginger
1	teaspoon	baking soda
1/2	teaspoon	ground cloves
1/2	teaspoon	ground nutmeg
1/4	teaspoon	ground allspice
		Sugar

Beat 1 cup sugar and the shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar. Cover and refrigerate at least 3 hours until dough is firm.

Heat oven to 375°. Generously grease cookie sheet. Roll dough 1/4 inch thick on generously floured cloth-covered surface. Cut into 3-inch circles. Sprinkle with sugar. Place about 1 1/2 inches apart on cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.

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Description:

"Eggless, wheat-free and low-fat are just some of the special recipes often requested, so picking just one is difficult. Jumbo Molasses Cookies wins on two points: The cookies don't contain eggs, and they're low in fat."

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Yield:

"36 Cookies"

T(chill):

"3:00"

- - - - -

Per serving: 122 Calories (kcal); 3g Total Fat; (22% calories from fat); 1g Protein; 23g Carbohydrate; 0mg Cholesterol; 128mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips

These oversize cookies are cakelike and tender, even without any eggs. They have an added bonus of being low in fat too.

Make It Your Way

Frosted Jumbo Molasses Cookies are an old-fashioned favorite. Frost them with Vanilla Frosting (see Frosted Banana Oaties recipe).

Nutr. Assoc. : 0 0 0 0 0 0 0 0 3615 0 0 0

* Exported from MasterCook *

Key Lime Coolers

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine
1/2	cup	powdered sugar
1 3/4	cups	all-purpose flour
1/4	cup	cornstarch
1	tablespoon	grated lime peel
1/2	teaspoon	vanilla
		Granulated sugar
		Key Lime Glaze -- (recipe follows)
		KEY LIME GLAZE
1/2	cup	powdered sugar
2	teaspoons	grated lime peel
4	teaspoons	Key lime or regular lime juice

Heat oven to 350°. Beat butter and powdered sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cornstarch, lime peel and vanilla until well blended.

shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough until 1/4 inch thick. Bake 9 to 11 minutes or until edges are light golden brown. Remove from cookie sheet to wire rack. Cool completely. Brush with Key Lime Glaze.

KEY LIME GLAZE:

Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Powdered sugar and cornstarch create the "melt-in-your-mouth" quality of these cookies."

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Yield:

"48 Cookies"

Per serving: 63 Calories (kcal); 4g Total Fat; (54% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 45mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

Florida residents will find key lime juice makes these refreshing cookies even more special.

Make It Your Way

If you like using a cookie press, try making Key Lime Ribbons. Prepare dough as directed, but do not shape into balls. Place dough in cookie press with ribbon tip. Form long ribbons of dough on ungreased cookie sheet. Cut into 3-inch lengths. Continue as directed above.

Nutr. Assoc. : 4098 0 0 0 20217 0 0 2130706543 0 0 0 20217 822

* Exported from MasterCook *

kringla

Recipe By :

Serving Size : 72 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1		egg
2 1/2	cups	sour cream
4	cups	all-purpose flour
2	teaspoons	baking soda
1/4	teaspoon	salt

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Heat oven to 350°. Mix sugar, egg and sour cream in large bowl with spoon.
Stir in flour, baking soda and salt.

Spoon dough by rounded teaspoonfuls onto lightly floured surface; roll in
flour to coat. Shape into rope, 7 to 8 inches long. Form each rope into
figure 8, tucking ends under, on ungreased cookie sheet. Bake 12 to 15
minutes or until light golden brown. Immediately remove from cookie sheet
to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"Kringla is a variation of a traditional Danish pastry called
"kringle." When making kringle an almond filling is encased in a
buttery yeast pastry that is crusted with sugar and almonds and shaped
into a large pretzel."

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Yield:

"72 Cookies"

Per serving: 59 Calories (kcal); 2g Total Fat; (27% calories from fat); 1g
Protein; 10g Carbohydrate; 6mg Cholesterol; 48mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips

These cookies are delicious as is but can be dressed up by dipping
them in melted chocolate or candy coating. After dipping cookies,
place on a cooling rack to set.

Nutr. Assoc. : 0 0 0 0 0 0

* Exported from MasterCook *

Krumkake

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
3/4	cup	all-purpose flour
1/2	cup	butter or margarine -- melted
1/3	cup	whipping (heavy) cream
1	teaspoon	vanilla
2	teaspoons	cornstarch
4		eggs

Beat all ingredients with spoon until smooth. Heat krumkake iron over
small electric or gas unit on medium-high heat until hot (grease lightly
if necessary). Pour scant tablespoon batter onto iron; close gently. Heat
each side about 15 seconds or until light golden brown. Keep iron over
heat at all times. Carefully remove cookie. Immediately roll around

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cone-shape roller. Remove roller when cookie is set. Cool on wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

Per serving: 52 Calories (kcal); 3g Total Fat; (49% calories from fat); 1g Protein; 6g Carbohydrate; 18mg Cholesterol; 28mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Making these charming cookies takes a little practice. Be prepared to adjust the heat and cooking time to get the desired color. Each hot cookie wafer is quickly rolled around a cone-shape mold. Using 2 molds is easier; if only 1 is available, remove it from the cooling cookie before the next cookie is done.

Krumkake irons can be found in the bakeware section of larger department stores or specialty kitchenware stores.

Nutr. Assoc. : 0 0 4098 1616 0 ■ 3218

* Exported from MasterCook *

Ladyfingers

Recipe By :
Serving Size : 42 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
3		eggs -- separated
1/4	teaspoon	cream of tartar
1/4	cup	granulated sugar
1/3	cup	granulated sugar
3/4	cup	all-purpose flour
3	tablespoons	water
1/2	teaspoon	vanilla
1/4	teaspoon	baking powder
1/4	teaspoon	lemon extract -- if desired
1/8	teaspoon	salt
		Powdered sugar -- if desired

Heat oven to 350°. Grease and flour cookie sheet. Beat egg whites and cream of tartar in large bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff peaks form.

Beat egg yolks and 1/3 cup granulated sugar in medium bowl on medium speed about 3 minutes or until thick and lemon colored. Stir in remaining ingredients except powdered sugar. Fold egg yolk mixture into egg white

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mixture.

Place batter in decorating bag with #9 tip or in cookie press with #32 tip. Form 3-inch fingers about 2 inches apart on cookie sheet. Bake 10 to 12 minutes or until set and light brown. Immediately remove from cookie sheet to wire rack. Sprinkle tops with powdered sugar while warm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"42 Cookies"

Per serving: 24 Calories (kcal); trace Total Fat; (12% calories from fat); 1g Protein; 5g Carbohydrate; 13mg Cholesterol; 13mg Sodium
Food Exchanges: █ Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
To create the cookies as seen in the picture, spread lemon curd or chocolate frosting between two Ladyfingers.

Make It Your Way
Make Chocolate-Dipped Ladyfingers by dipping cookies halfway into melted chocolate. Place on waxed paper to set.
Nutr. Assoc. : 3218 0 0 0 0 0 0 0 0 0

* Exported from MasterCook *

Lebkuchen

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	honey
1/2	cup	molasses
3/4	cup	packed brown sugar
1	teaspoon	grated lemon peel
1	tablespoon	lemon juice
1		egg
2 3/4	cups	all-purpose flour
1	teaspoon	ground allspice
1	teaspoon	ground cinnamon
1	teaspoon	ground cloves
1	teaspoon	ground nutmeg
1/2	teaspoon	baking soda
1/3	cup	cut-up citron
1/3	cup	chopped nuts
		Glazing Icing -- (recipe follows)

GLAZING ICING

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1 cup granulated sugar
1/2 cup water
1/4 cup powdered sugar

Heat honey and molasses to boiling in 1-quart saucepan; remove from heat and cool completely. Mix honey-molasses mixture, brown sugar, lemon peel, lemon juice and egg in large bowl with spoon. Stir in remaining ingredients except citron, nuts and Glazing Icing. Stir in citron and nuts. Cover and refrigerate at least 1 hours but no longer than 24 hours.

Prepare Glazing Icing. Heat oven to 400°. Grease cookie sheet. Roll one-fourth of dough at a time 1/4 inch thick on lightly floured cloth-covered surface. Cut into rectangles, 2 1/2 x 1 1/2 inches. Place 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until no indentation remains when touched in center.

Brush Glazing Icing lightly over hot cookies. Immediately remove from cookie sheet to wire rack. Cool completely.

GLAZING ICING:

Mix granulated sugar and water in 1-quart saucepan. Cook over medium heat to 230°. Stir in powdered sugar. If icing becomes sugary while brushing on cookies, reheat slightly, adding a small amount of water until clear again.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These Christmas honey cakes were first popular in the Black Forest region of Germany and today are often baked in elaborate carved molds."

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Yield:

"60 Cookies"

T(chill):

"8:00"

Per serving: 71 Calories (kcal); 1g Total Fat; (7% calories from fat); 1g Protein; 16g Carbohydrate; 4mg Cholesterol; 16mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat; 1 Other Carbohydrates

NOTES : Citron

Citron is the candied and preserved rind of the citron fruit. The fruit is pale yellow and resembles a lemon but is larger and has a thicker rind.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 0 3615 0 1 2429 0 2130706543 0 0 0 0 0

* Exported from MasterCook *

Lemon Bars

Recipe By :
Serving Size : 30 Preparation Time :0:00

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist lemon cake mix
1/3	cup	butter or margarine -- softened
3		eggs
1	cup	granulated sugar
1/2	teaspoon	baking powder
1/4	teaspoon	salt
2	teaspoons	grated lemon peel
1/4	cup	lemon juice
		Powdered sugar -- if desired

Heat oven to 350°. Mix cake mix (dry), butter and 1 of the eggs with spoon until crumbly; reserve 1 cup. Press remaining crumbly mixture lightly in bottom of ungreased rectangular pan, 13 x 9 x 2 inches. Bake about 10 minutes or until light brown.

Beat remaining 2 eggs, the granulated sugar, baking powder, salt, lemon peel and lemon juice with hand beater until light and foamy. Pour over hot baked layer. Sprinkle with reserved crumbly mixture.

Bake about 15 minutes or until light brown and set. Sprinkle with powdered sugar; cool. Cut into ■ rows by 5 rows.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Copyright:
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Yield:
 "30 Bars"

T(Bake):
 "0:25"

 Per serving: 119 calories (kcal); 4g Total Fat; (27% calories from fat); 1g Protein; 21g Carbohydrate; 19mg Cholesterol; 163mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie tips
 Only grate the yellow portion of the lemon; the white portion, or pith, is very bitter.

Make It Your way
 For a bright lemon color, add 4 to 6 drops of yellow food coloring with the eggs and sugar mixture.

Nutr. Assoc. : 0 4098 3218 0 0 0 0 0 0

* Exported from MasterCook *

Lemon Cheesecake Bars

Recipe By :
 Serving Size : 48 Preparation Time :0:00

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist lemon cake mix
1/3	cup	butter or margarine -- softened
3		eggs
1	(8 ounce) package	cream cheese -- softened
1	cup	powdered sugar
2	teaspoons	grated lemon peel
2	tablespoons	lemon juice

Heat oven to 350°. Beat cake mix (dry), butter and 1 of the eggs in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press in bottom of ungreased rectangular pan, 13 x 9 x 2 inches.

Beat cream cheese in medium bowl with electric mixer on medium speed until smooth, or mix with spoon. Gradually beat in powdered sugar on low speed. Stir in lemon peel and lemon juice until smooth. Reserve 1/2 cup; refrigerate.

Beat remaining 2 eggs into remaining cream cheese mixture on medium speed until blended. Spread over cake mixture. Bake about 25 minutes or until set. Cool completely. Spread with reserved cream cheese mixture. Refrigerate until firm. Cut into 8 rows by 6 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
 "48 Bars"
 T(Bake):
 "0:25"

Per serving: 84 Calories (kcal); 4g Total Fat; (41% calories from fat); 1g Protein; 11g Carbohydrate; 17mg Cholesterol; 100mg Sodium
 Food Exchanges: ■ Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way

To make Lemon-Blueberry Cheesecake Bars, stir in 1 cup dried blueberries after beating the 2 eggs into the cream cheese mixture. Continue as directed.

If you'd like a more tart lemon flavor, increase the lemon peel to 1 tablespoon.

Nutr. Assoc. : 0 4098 3218 0 0 0 0

* Exported from MasterCook *

Lemon Cookies

Recipe By :

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist® lemon cake mix
1/2	cup	vegetable oil
2		eggs
1	tub	Betty Crocker® soft whipped lemon ready-to-spread frosting
		OR
1	tub	Rich & Creamy lemon ready-to-spread frosting

Heat oven to 350°. Grease cookie sheet. Mix cake mix (dry), oil and eggs in large bowl with spoon until dough forms.

Drop dough by teaspoonfuls onto cookie sheet. Bake about 8 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Frost.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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 Yield:
 "48 Cookies"
 T(Bake):
 "0:08"

Per serving: 104 Calories (kcal); 5g Total Fat; (39% calories from fat); trace Protein; 15g Carbohydrate; 8mg Cholesterol; 88mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way
 If you like tart lemon flavor, try Double Lemon Cookies. Measure 2 tablespoons lemon juice plus enough oil to equal 1/2 cup, instead of just the 1/2 cup oil. Continue as directed.

Nutr. Assoc. : 5716 0 0 1176 0 2130706543

* Exported from MasterCook *

Lemon Cream Oat Bars

Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(14 ounce) can	sweetened condensed milk
2	teaspoons	grated lemon peel
1/4	cup	lemon juice
1 1/4	cups	all-purpose flour

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

1 cup quick-cooking or old-fashioned oats
 1/2 cup packed brown sugar
 1/2 cup butter or margarine -- softened
 1/4 teaspoon baking soda
 1/4 teaspoon salt

Heat oven to 375°. Grease square pan, 9 x 9 x 2 inches. Mix milk, lemon peel and lemon juice in medium bowl until thickened; set aside. Mix remaining ingredients in medium bowl with spoon until crumbly. Press half of the crumbly mixture in pan. Bake about 10 minutes or until set.

Spread milk mixture over baked layer. Sprinkle remaining crumbly mixture over milk mixture; press gently into milk mixture. Bake about 20 minutes or until edges are golden brown and center is set but soft. Cool completely. Cut into 4 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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 Yield:
 "24 Bars"
 T(Bake):
 "0:30"

Per serving: 142 Calories (kcal); 6g Total Fat; (34% calories from fat); 3g Protein; 21g Carbohydrate; 6mg Cholesterol; 103mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
 Always use quick-cooking or old-fashioned oatmeal in recipes.
 Avoid instant oatmeal, which will become mushy when baked in dough.
 "I Don't Have That"
 1 tablespoon of grated orange peel can replace the lemon peel in these bars.

Nutr. Assoc. : 0 0 0 ■ 20223 0 4098 0 0

* Exported from MasterCook *

Lemon Decorator Cookies

Recipe By :
 Serving Size : 60 Preparation Time : 0:00
 Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1	(3 ounce) package	cream cheese -- softened
1/2	cup	sugar
1	tablespoon	grated lemon peel
2	cups	all-purpose flour

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Carrot Press -- (see Directions)
Sugar

Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in 1/2 cup sugar and the lemon peel. Gradually stir in flour. Cover and refrigerate about 2 hours or until firm. Prepare Carrot Press.

Heat oven to 375°. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Flatten to about 1/4-inch thickness with Carrot Press dipped into sugar. Bake 7 to 9 minutes or until set but not brown. Remove from cookie sheet to wire rack.

Carrot Press:

Cut carrot, about 1 1/2 inches in diameter, into 2-inch lengths. Cut decorative design about 1/8 inch deep in cut end of carrot, using small, sharp knife, tip of vegetable peeler or other small, sharp kitchen tool.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"
T(chill):
"2:00"

Per serving: 54 Calories (kcal); 4g Total Fat; (59% calories from fat); 1g Protein; 5g Carbohydrate; 2mg Cholesterol; 40mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
Regular cookie presses will work well with this recipe, but if you want to customize the look of your cookies, create your own designs using a carrot.

Here's a tip to remember when making dough into balls: using a level measuring tablespoon of dough will create a perfect 1-inch ball.

Nutr. Assoc. : 4098 0 0 0 ■ 2130706543 0

* Exported from MasterCook *

Lemon Squares

Recipe By :
Serving Size : 25 Preparation Time :0:00
Categories : Chapter 2

Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	all-purpose flour
1/2	cup	butter or margarine -- softened
1/4	cup	powdered sugar
1	cup	granulated sugar
2	teaspoons	grated lemon peel, if desired
2	tablespoons	lemon juice
1/2	teaspoon	baking powder
1/4	teaspoon	salt
2		eggs
		Powdered sugar, if desired

Heat oven to 350°. Mix flour, butter and 1/4 cup powdered sugar with spoon. Press in ungreased square pan, 8 x 8 x 2 or 9 x 9 x 2 inches, building up 1/2-inch edge. Bake 20 minutes.

Beat remaining ingredients except powdered sugar with electric mixer on high speed about 3 minutes or until light and fluffy. Pour over baked layer. Bake 25 to 30 minutes or just until almost no indentation remains when touched lightly in center. Cool completely. Sprinkle with powdered sugar. Cut into 5 rows by 5 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"25 Squares"

Per serving: 92 Calories (kcal); 4g Total Fat; (38% calories from fat); 1g Protein; 13g Carbohydrate; 15mg Cholesterol; 78mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 other Carbohydrates

NOTES : Cookie Tips

One fresh lemon will give you about 2 to 3 tablespoons of juice. To get the most juice out of a lemon or lime, it should be at room temperature. Some people zap whole lemons in the microwave on High for about 20 seconds or so to warm them.

"I Don't Have That"

For a tart-sweet treat, substitute lime juice and grated lime peel for the lemon juice and grated peel. For a brighter green color, add 4 drops green food color to the filling ingredients.

Nutr. Assoc. : 0 4098 0 0 20084 0 0 ■ 3218 ■

* Exported from MasterCook *

Lemon Tea Biscuits

Recipe By :
Serving Size : 48 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1		cup butter or margarine -- softened
1/2	cup	sugar
1	tablespoon	grated lemon peel
1/4	teaspoon	salt
1		egg
2	cups	all-purpose flour
1/2	cup	ground pecans
1	cup	lemon curd
		Tart Lemon Glaze -- (recipe follows)
		TART LEMON GLAZE
1/4	cup	powdered sugar
1	teaspoon	grated lemon peel
2	teaspoons	lemon juice

Beat butter, sugar, lemon peel, salt and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and pecans. Cover and refrigerate about 1 hour or until firm.

Heat oven to 350°. Roll half of dough at a time about 1/8 inch thick on lightly floured surface. Cut into 2-inch rounds. Place on ungreased cookie sheet. Bake 7 to 9 minutes or just until edges are starting to brown. Remove from cookie sheet to wire rack. Cool completely. Spread 1 rounded teaspoonful lemon curd between bottoms of pairs of cookies. Brush tops with Tart Lemon Glaze.

TART LEMON GLAZE:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Biscuit is the British word for cookie."

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Yield:

"48 Cookies"

T(chill):

"1:00"

Per serving: 87 Calories (kcal); 4g Total Fat; (45% calories from fat); 1g Protein; 11g Carbohydrate; 4mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

To prevent softening, fill these wafers no longer than an hour or two before serving. Lemon curd, found in the supermarket along with the jams and jellies, is a thick, rich spread usually made with butter, eggs, lemon juice and lemon peel.

Make It Your Way

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Make Poppy Seed Tea Biscuits by substituting poppy seed filling
for the lemon curd.

Nutr. Assoc. : 4098 0 0 0 0 0 543 1496 2130706543 0 0 0 0 0

* Exported from MasterCook *

Lemon-Lime Cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
2/3	cup	shortening
1	tablespoon	grated lemon peel
2	tablespoons	lemon juice
2	teaspoons	grated lime peel
1	tablespoon	lime juice
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	salt
		Lemon-Lime Frosting (below)
		LEMON-LIME FROSTING
2	cups	powdered sugar
2	tablespoons	butter or margarine -- softened
1	teaspoon	grated lime peel
1	tablespoon	lemon juice
2	teaspoons	water (2 to 3 teaspoons)

Heat oven to 375°. Beat sugar, shortening, lemon peel, lemon juice, lime peel, lime juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 12 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Frost with Lemon-Lime Frosting.

Lemon-Lime Frosting:
Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

Per serving: 83 Calories (kcal); 3g Total Fat; (36% calories from fat); 1g
Page 138

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Protein; 13g Carbohydrate; 5mg Cholesterol; 47mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
 Other Carbohydrates

NOTES : Cookie Tips
 Serve these sweet, tart cookies for a summer wedding or baby
 shower with lemonade or iced tea. They would look very pretty
 arranged on a doily-lined serving plate.

Make it Your way
 If you love the flavor of orange, create some sunshine with Orange
 Cookies. Substitute 2 tablespoons grated orange peel for the lemon
 and lime peels and 1/4 cup orange juice for the lemon and lime
 juices in the cookie dough. Substitute 1 teaspoon grated orange
 peel for the lime peel and about 2 tablespoons orange juice for
 the lemon juice and water in the frosting.

Nutr. Assoc. : 0 0 0 0 20217 0 0 0 0 ■ ■ 2130706543 0 0 0 20217 0 1582

* Exported from MasterCook *

Linzer Torte Bars

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	all-purpose flour
1	cup	powdered sugar
1	cup	ground walnuts
1/2	cup	butter or margarine -- softened
1/2	teaspoon	ground cinnamon
2/3	cup	red raspberry preserves

Heat oven to 375°. Mix all ingredients except preserves with spoon until
 crumbly. Press two thirds of crumbly mixture in ungreased square pan, 9 x
 9 x 2 inches. Spread with preserves. Sprinkle with remaining crumbly
 mixture; press gently into preserves.

Bake 20 to 25 minutes or until light golden brown. Cool completely. Cut
 into 8 rows by ■ rows bars.

Please note, if you should change this recipe it will no longer be an
 approved Betty Crocker® Recipe.

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 cookbooks. Because MasterCook and Betty Crocker® use different nutritional
 analysis programs and different nutrient databases, variations in results
 are expected.

Description:

"The flavors in this bar were inspired by linzertorte, a classic
 European dessert originating in Linz, Austria. Ground nuts, spices and
 raspberry preserves are quintessential to the namesake."

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Yield:

"48 Bars"

Per serving: 63 Calories (kcal); 3g Total Fat; (46% calories from fat); 1g

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Protein; 8g Carbohydrate; 0mg Cholesterol; 24mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
It's easy to cut bars into triangles. First cut into squares, then
cut each square diagonally in half.

Make It Your Way
Make Apricot Linzer Bars by substituting ground almonds for the
ground walnuts and apricot preserves for the raspberry preserves.
Nutr. Assoc. : 0 0 20187 4098 0 4684

* Exported from MasterCook *

Luscious Lemon-Raspberry Bars

Recipe By :
Serving Size : 16 Preparation Time : 0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® Supreme dessert bar mix lemon bars
1/2	(8 ounce) package	cream cheese -- softened
1/4	cup	raspberry preserves
		Powdered sugar

Heat oven to 350°. Prepare filling and crust as directed in steps 1 and 2
of bar mix--except bake crust 12 minutes.

Drop cream cheese by spoonfuls onto hot crust and return pan to oven about
2 minutes to further soften cream cheese. Carefully spread cream cheese
over crust. Stir filling mixture; pour over cream cheese.

Bake 35 to 40 minutes or until top begins to brown and center is set. Cool
10 minutes. Spread preserves over top. Cool completely. Sprinkle with
powdered sugar. Cut into 4 rows by 4 rows. For easier cutting, use sharp
or wet knife. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"16 Bars"

Per serving: 167 calories (kcal); 6g Total Fat; (31% calories from fat); 1g
Protein; 27g Carbohydrate; 8mg Cholesterol; 103mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 2
Other Carbohydrates

NOTES : Cookie Tips
Soften cream cheese quickly in the microwave. Remove the foil

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
wrapper and place on waxed paper or microwave-safe plate,
uncovered. Microwave on Medium (50%) 30 to 45 seconds for 3 ounces
and 1 to 1 1/2 minutes for 6 ounces.

Jams, jellies and preserves are easier to spread if you stir them
vigorously first.

Nutr. Assoc. : 5720 0 4684 0

* Exported from MasterCook *

Magic Window Cookies

Recipe By :
Serving Size : 72 Preparation Time : 0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
3/4	cup	butter or margarine -- softened
1	teaspoon	vanilla
		OR
1/2	teaspoon	lemon extract
2		eggs
2 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
4		rolls (about 0.9 ounces each) ring-shaped hard candy

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on
medium speed, or mix with spoon. Stir in flour, baking powder and salt.
Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Cover cookie sheet with aluminum foil. Roll one-third
of dough at a time 1/8 inch thick on lightly floured cloth-covered
surface. Cut into desired shapes. Place 1 inch on foil. Cut out designs
from cookies, using smaller cutters or your own patterns. Place whole or
partially crushed pieces of candy in cutouts, depending on size and shape
of design, mixing colors as desired. (To crush candy, place in heavy
plastic bag and tap lightly with rolling pin; because candy melts easily,
leave pieces as large as possible.)

Bake 7 to 9 minutes or until cookies are very light brown and candy is
melted. If candy has not completely spread within cutout design,
immediately spread with knife. Cool completely on foil. Remove cookies
gently.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"72 Cookies"
T(chill):
"1:00"

Per serving: 45 calories (kcal); 2g Total Fat; (40% calories from fat); 1g Protein; 6g Carbohydrate; 5mg Cholesterol; 38mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

Use Halloween cookie cutters and cut out sections to be filled with hard candy. When making the "magic windows," try different colors of candy. Place candy pieces to form stripes, polka dots and swirls.

Make It Your Way

Make Christmas Magic Window Cookies by cutting dough with Christmas cutters and filling the holes with red and green candies. Create the hole for a hanger by pressing a drinking straw through the dough before baking.

Nutr. Assoc. : 0 4098 0 0 2130706543 3218 0 0 0 2130706543 0

* Exported from MasterCook *

Malted Milk Cookies

Recipe By :
 Serving Size : 60 Preparation Time : 0:00
 Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1/3	cup	sour cream
2	teaspoons	vanilla
2		eggs
4 3/4	cups	all-purpose flour
3/4	cup	natural-flavor malted milk powder
2	teaspoons	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	salt
		Malted Milk Frosting -- (recipe follows)
		MALTED MILK FROSTING
3	cups	powdered sugar
1/2	cup	natural-flavor malted milk powder
1/3	cup	butter or margarine -- softened
3	tablespoons	milk (3 to 4 tablespoons)
1 1/2	teaspoons	vanilla

Heat oven to 375°. Beat brown sugar, butter, sour cream, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Malted Milk Frosting.

Roll one-third of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 10 to 11 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Malted Milk Frosting.

MALTED MILK FROSTING:

Mix all ingredients until smooth and spreadable.

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analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"60 Cookies"

Per serving: 154 Calories (kcal); 5g Total Fat; (29% calories from fat); 2g
Protein; 25g Carbohydrate; 8mg Cholesterol; 127mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1
Other Carbohydrates

NOTES : Cookie Tips
Malted milk powder isn't something you use daily, so to keep it
tasting fresh, store the opened jar in the refrigerator or freezer
up to 12 months. You'll find malted milk powder in your
supermarkets with other ice-cream toppings.

Make It Your way
To make Chocolate Malted Milk Cookies, substitute
chocolate-flavored malted milk powder for the natural malted milk
powder in both the cookie dough and frosting. To double the malt
flavor, sprinkle frosting with coarsely crushed malted milk balls
and press them in slightly to help them stick.

Nutr. Assoc. : 0 4098 0 ■ 3218 0 863 0 ■ 0 2130706543 0 0 0 863 4098 4038
0

* Exported from MasterCook *

Maple-Nut Refrigerator Cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
3/4	cup	butter or margarine -- softened
1/4	teaspoon	maple extract
1 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
1	cup	chopped pecans

Beat brown sugar, butter and maple extract in large bowl with electric
mixer on medium speed, or mix with spoon. Stir in flour, baking powder and
salt. Stir in pecans. Shape into roll, 12 inches long. Wrap and
refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut roll into 1/4-inch slices. Place 2 inches apart on
ungreased cookie sheet. Bake 8 to 10 minutes or until edges are golden
brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
Page 143

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"
T(chill):
"2:00"

Per serving: 69 calories (kcal); 5g Total Fat; (57% calories from fat); 1g Protein; 7g Carbohydrate; 0mg Cholesterol; 56mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
When you don't have time to bake all the cookies, wrap the dough tightly and refrigerate up to 3 days or freeze up to 1 month.

Make It Your way
Prepare Creamy Filling (see Cream wafers recipe) but replace vanilla with 1/4 teaspoon maple extract. Make Maple-Nut sandwich Cookies by putting cookies together in pairs with about 1 teaspoon filling each.

Nutr. Assoc. : 0 4098 866 ■ ■ ■ 20148

* Exported from MasterCook *

Mary's sugar Cookies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1 1/2	teaspoon	almond extract
1		egg
2 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	cream of tartar
		Granulated sugar

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with granulated sugar. Bake 7 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"Sweet, crisp sugar cookies have made the grade throughout the years,
whether sprinkled with colored sugar, frosted or elaborately
decorated, they're as popular as ever."

Copyright:

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T(chill):

"2:00"

- - - - -

Per serving: 59 Calories (kcal); 3g Total Fat; (47% calories from fat); 1g
Protein; 7g Carbohydrate; 3mg Cholesterol; 58mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0
Other Carbohydrates

NOTES : Cookie Tips

One of the nice things about rolled cookies is that they will wait
until you are ready to bake them. Because the dough can always be
refrigerated (and can be frozen, too), they're very convenient. We
love them because they present lots of opportunity for creativity.
Simple cookies are ideal for teaching the beginning baker how to
handle a rolling pin.

Make It Your Way

Fruit-Flavored Sugar Cookies are very easy to make. Just sprinkle
the cut out cookies with fruit-flavored gelatin instead of
granulated sugar.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 0

* Exported from MasterCook *

Meringue-Topped Almond Cookies

Recipe By :

Serving Size : 36 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
2		egg whites
1/4	teaspoon	cream of tartar
1/2	cup	granulated sugar
1	(7 ounce) package	almond paste (7 or 8 ounces)
1/2	cup	butter or margarine -- softened
1	cup	packed brown sugar
1	teaspoon	vanilla
2		egg yolks
1 1/2	cups	all-purpose flour
		Granulated sugar
3	dozen	(about) blanched whole almonds

Heat oven to 350°. Beat egg whites and cream of tartar in medium bowl with
electric mixer on high speed until foamy. Beat in 1/2 cup granulated
sugar, 1 tablespoon at a time; continue beating until stiff and glossy.
Set aside.

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Break almond paste into small pieces in large bowl. Beat in butter on medium speed until smooth. Stir in brown sugar, vanilla and egg yolks. Stir in flour.

Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough to flatten slightly. Spread about 1 rounded teaspoonful meringue on each cookie, and top with almond. Bake 13 to 15 minutes or until meringue is golden brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"36 Cookies"

Per serving: 122 Calories (kcal); 6g Total Fat; (42% calories from fat); 2g Protein; 16g Carbohydrate; 12mg Cholesterol; 36mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 other Carbohydrates

NOTES : Cookie Tips
Separating eggs is much easier to do while the eggs are cold.
Bring the whites and yolks to room temperature before using in the recipe.

Almond Paste
Almond paste is a commercially prepared mixture of almonds, sugar and water that is packed in 6- to 8-ounce packages and cans. It is used in cookies. Do not substitute marzipan for almond paste.

Nutr. Assoc. : 3231 0 0 5022 4098 0 0 3232 0 0 905897

* Exported from MasterCook *

Milk Chocolate-Malt Brownies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(11 1/2 ounce)	package milk chocolate chips (2 cups)
1/2	cup	butter or margarine
3/4	cup	sugar
1	teaspoon	vanilla
3		eggs
1 3/4	cups	all-purpose flour
1/2	cup	natural- or chocolate-flavor malted milk powder
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1	cup	malted milk balls -- coarsely chopped

Heat oven to 350°. Grease rectangular pan, 13 x 9 x 2 inches. Melt chocolate chips and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Cool slightly. Beat in sugar, vanilla and eggs with spoon. Stir in remaining ingredients except malted milk balls.

Spread batter in pan. Sprinkle with malted milk balls. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 8 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"This luscious brownie is almost a candy confection and sure to please those who love the flavor of malted milk."

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Yield:

"48 Brownies"

Per serving: 119 Calories (kcal); 5g Total Fat; (39% calories from fat); 2g Protein; 17g Carbohydrate; 14mg Cholesterol; 75mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Malted Milk

Malted milk powder is made from dehydrated milk and malted cereals. You can find it with the ice-cream toppings in the supermarket.

Nutr. Assoc. : 4139 4098 0 0 3218 0 863 0 0 1391

* Exported from MasterCook *

Mini Cookie Pizzas

Recipe By :
Serving Size : 14 Preparation Time : 0:10
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
14		purchased sugar cookies (4 inches in diameter)
1	tub	Betty Crocker® Rich & Creamy chocolate ready-to-spread frosting
		Colored sugar, if desired
2	cups	assorted candies or trail mix
2	ounces	vanilla-flavored candy coating
2	teaspoons	shortening

Frost each cookie with about 2 tablespoons of the frosting; sprinkle with colored sugar. Top with 1 heaping tablespoon of the assorted candies.

Melt candy coating and shortening in 1-quart saucepan over low heat,

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stirring constantly, until smooth. Drizzle over cookies.

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Yield:
"14 Cookies"

Per serving: 326 Calories (kcal); 16g Total Fat; (43% calories from fat); 4g Protein; 44g Carbohydrate; 9mg Cholesterol; 199mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 2 1/2 other Carbohydrates

NOTES : Cookie Tips
To make the drizzle look like cheese, color the melted candy coating mixture orange by mixing 1 part red and 2 parts yellow food color. For another fun idea, shred vanilla-flavored candy coating to look like shredded cheese.

Trail Mix
Usually, trail mix is a combination of seeds, nuts and dried fruits.

Nutr. Assoc. : 5933 1163 0 5318 5520 0

* Exported from MasterCook *

Mini Elephant Ears

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
		Sugar
1/2	(17 1/4 ounce)	package frozen puff pastry (1 sheet) -- thawed
1/2	cup	sugar
1	teaspoon	ground cinnamon

Heat oven to 375°. Lightly grease cookie sheet. Sprinkle sugar over kitchen counter or breadboard. Roll pastry into 1/8-inch-thick rectangle, 12 x 9 1/2 inches, on sugared surface. Mark a line lengthwise down center of rectangle. Fold long sides of rectangle toward center line, leaving 1/4 inch uncovered at center. Fold rectangle lengthwise in half to form strip, 12 x 2 1/2 inches, pressing pastry together.

Cut strip crosswise into 1/4-inch slices. Mix 1/2 cup sugar and the cinnamon. Coat slices with sugar mixture. Place about 2 inches apart on cookie sheet. Bake 8 to 10 minutes, turning after 5 minutes, until cookies begin to turn golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

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analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"30 Cookies"

Per serving: 59 Calories (kcal); 3g Total Fat; (47% calories from fat); 1g
Protein; 7g Carbohydrate; 0mg Cholesterol; 21mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0
Other Carbohydrates

NOTES : Make It Your Way
Here's another idea, Chocolate and Peanut Butter-Dipped Elephant
Ears! Melt 1 ounce semisweet baking chocolate in 1-quart saucepan
over low heat, stirring occasionally. Melt 3 tablespoons peanut
butter-flavored chips in another 1-quart saucepan over low heat,
stirring occasionally. Dip one end of cookie into chocolate and
the other into peanut butter for two taste treats in one cookie.
Place on waxed paper until chocolate and peanut butter are firm.
Nutr. Assoc. : 0 3470 0 0

* Exported from MasterCook *

Miniature Florentines

Recipe By :
Serving Size : 72 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	sugar
1/4	cup	butter or margarine
1/4	cup	whipping (heavy) cream
2	tablespoons	honey
1/2	cup	sliced almonds
1/4	cup	candied orange peel -- finely chopped
1	tablespoon	grated orange peel
1	(4 ounce) package	sweet baking chocolate -- melted

Heat oven to 375°. Cover cookie sheet with cooking parchment paper. Mix
sugar, butter, whipping cream and honey in 2 1/2-quart saucepan. Heat to
boiling, stirring constantly. Boil 5 minutes, stirring constantly; remove
from heat. Stir in remaining ingredients. Let stand 5 minutes.

Drop mixture by 1/2 teaspoonfuls 2 inches apart onto cookie sheet. Bake 4
to 6 minutes or until golden brown and bubbly. Cool 2 minutes or until
firm; remove from cookie sheet to wire rack. Cool completely.

Turn cookies upside down; brush with melted chocolate. Let stand at room
temperature until chocolate is firm.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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Description:

"Florentines were invented by Austrian bakers and usually contain butter, sugar, cream, honey and candied fruit. They often have one side dipped in chocolate."

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Yield:

"72 Cookies"

- - - - -

Per serving: 31 Calories (kcal); 2g Total Fat; (54% calories from fat); trace Protein; 4g Carbohydrate; 1mg Cholesterol; 9mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

Watch these little cookies carefully because they darken quickly.

Nutr. Assoc. : 0 4098 1616 0 20175 2430 0 5195

* Exported from MasterCook *

Mint Ravioli Cookies

Recipe By :
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter II Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	cup	sugar
1		egg
2 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
3	dozen	foil-wrapped rectangular chocolate mints -- unwrapped

Beat butter, shortening, sugar and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 400°. Roll half of dough into rectangle, 13 x 9 inches, on lightly floured surface. Place mints on dough, forming 6 uniform rows of 6. Roll remaining dough into rectangle, 13 x 9 inches, on floured waxed paper. Place over mint-covered dough. Cut dough between mints with pastry wheel or knife; press edges of each "ravioli" with fork to seal. Place 2 inches apart on ungreased cookie sheet. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack.

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analysis programs and different nutrient databases, variations in results
are expected.

Description:

"These cookies look like Italian ravioli. The "pasta" is made from a
sugar cookie dough and the filling from after-dinner mints."

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Yield:

"36 Cookies"

T(chill):

"1:00"

- - - - -

Per serving: 129 Calories (kcal); 7g Total Fat; (49% calories from fat); 1g
Protein; 15g Carbohydrate; 5mg Cholesterol; 63mg Sodium
Food Exchanges: 1/2 Grain(starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat;
1/2 other carbohydrates

NOTES : Make It Your Way

Create a totally different taste sensation by replacing the
chocolate mint candies with chocolate-orange or chocolate-cherry
candies to create Orange Ravioli or Cherry Ravioli Cookies.

Nutr. Assoc. : 4098 0 0 0 0 0 0 934

* Exported from MasterCook *

Mixed Nut Bars

Recipe By :

Serving Size : 32 Preparation Time :0:00

Categories : Chapter 2

Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg yolk
2	cups	all-purpose flour
1/4	teaspoon	salt
8	ounces	vanilla-flavored candy coating -- chopped
		OR
1 1/4	cups	vanilla milk (white) chips
1	(12 ounce) can	salted mixed nuts

Heat oven to 350°. Beat brown sugar, butter, vanilla and egg yolk in large
bowl with electric mixer on medium speed, or mix with spoon. Stir in flour
and salt. Press in ungreased rectangular pan, 13 x 9 x 2 inches. Bake
about 25 minutes or until light brown.

Immediately sprinkle candy coating evenly over baked layer. Let stand
about 5 minutes or until softened; spread evenly. Sprinkle with nuts;
press gently into topping. Cool completely. Cut into 8 rows by 4 rows
bars.

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are expected.

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Yield:
"32 Bars"
T(Bake):
"0:25"

Per serving: 206 Calories (kcal); 14g Total Fat; (57% calories from fat); 3g
Protein; 19g Carbohydrate; 7mg Cholesterol; 88mg Sodium
Food Exchanges: 1 Grain(Starch); 1/2 Lean Meat; ■ Vegetable; 0 Fruit; 2 1/2 Fat;
1/2 other Carbohydrates

NOTES : Cookie Tips
Don't throw away that leftover egg white! Cover and refrigerate
for up to 24 hours. It can be used in baked products or added to
scrambled eggs.

"I Don't Have That"
Substitute salted cashews, pecans or peanuts for the mixed nuts.
Nutr. Assoc. : 0 4098 0 0 0 0 2130706543 ■ 927 910

* Exported from MasterCook *

Mocha Brownies

Recipe By :
Serving Size : 16 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
2	ounces	unsweetened baking chocolate
1/2	cup	butter or margarine
3/4	cup	all-purpose flour
3/4	cup	sugar
1	tablespoon	instant coffee (dry)
2	tablespoons	milk
1/2	teaspoon	baking powder
1/4	teaspoon	salt
2		eggs
		Coffee Frosting -- (recipe follows)
		Easy Chocolate Glaze -- (recipe follows)
2	teaspoons	COFFEE FROSTING
1	tablespoon	instant coffee
2	cups	very hot water
2	tablespoons	powdered sugar
2	tablespoons	butter or margarine -- softened
2	teaspoons	water (2 to 3 teaspoons)
		EASY CHOCOLATE GLAZE
1/4	cup	semisweet chocolate chips
1	teaspoon	shortening

Heat oven to 350°. Grease square pan, 8 x 8 x 2 inches. Melt chocolate and
butter in 2-quart saucepan over low heat, stirring frequently, until
smooth; remove from heat. Stir in remaining ingredients except Mocha
Frosting and Chocolate Glaze.

Spread batter in pan. Bake 18 to 22 minutes or until toothpick inserted in

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center comes out clean. Cool completely. Frost with Coffee Frosting.
Drizzle with Easy Chocolate Glaze. Cut into 4 rows by 4 rows.

COFFEE FROSTING:

Dissolve coffee in very hot water in medium bowl. Stir in remaining
ingredients until smooth.

EASY CHOCOLATE GLAZE:

Melt ingredients in a 1-quart saucepan over low heat, stirring constantly,
until smooth.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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are expected.

Description:

"A wonderfully sophisticated blend of coffee and chocolate, these
brownies are rich and chocolaty."

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Yield:

"16 Brownies"

Per serving: 222 Calories (kcal); 11g Total Fat; (41% calories from fat); 2g
Protein; 32g Carbohydrate; 24mg Cholesterol; 141mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1
1/2 other Carbohydrates

NOTES : Make It Your Way

To make Coconut Brownies, omit instant coffee from brownies and
omit Coffee Frosting. Mix together 1 1/2 cups powdered sugar, 1/2
cup shredded or flaked coconut, 2 tablespoons softened margarine
and 2 tablespoons milk. Continue as directed, using coconut
frosting.

To make Raspberry Brownies, omit instant coffee and add 1/4
teaspoon almond extract to brownies. Omit Coffee Frosting. Spread
1/4 cup red raspberry preserves over cooled brownies. Drizzle with
glaze made with chocolate or vanilla milk chips.

Nutr. Assoc. : 0 4098 ■ 0 750 0 0 0 3218 2130706543 2130706543 0 ■ 0 3728
0 4098 1582 0 ■ 4886 0

* Exported from MasterCook *

Moravian Ginger Cookies

Recipe By :

Serving Size : 12 Preparation Time :0:00

Categories : Chapter 6

Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1/3	cup	molasses
1/4	cup	shortening
2	tablespoons	packed brown sugar

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1 1/4 cups all-purpose flour
OR
1 1/4 cups whole wheat flour
1/4 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
Dash ground nutmeg
Dash ground allspice
Easy Creamy Frosting -- (recipe follows)

EASY CREAMY FROSTING
1 cup powdered sugar
1/2 teaspoon vanilla
1 tablespoon half-and-half (1 to 2 tablespoons)

Mix molasses, shortening and brown sugar in large bowl with spoon. Stir in remaining ingredients except Easy Creamy Frosting. Cover and refrigerate about 4 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick or until paper-thin on floured cloth-covered surface. Cut into 3-inch rounds with floured cutter. Place about 1/2 inch apart on ungreased cookie sheet. Bake 1/8-inch-thick cookies about 8 minutes, paper-thin cookies about 5 minutes, or until light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Easy Creamy Frosting.

EASY CREAMY FROSTING:

Mix all ingredients until smooth and spreadable.

YIELD: About 1 dozen 1/8-inch-thick cookies or about 1 1/2 dozen paper-thin cookies

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"12 Cookies"
T(chill):
"4:00"

Per serving: 135 calories (kcal); 5g Total Fat; (30% calories from fat); 1g Protein; 22g Carbohydrate; trace Cholesterol; 83mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
If you use nonstick cookie sheets, you can prevent the surface from getting scratched by placing large plastic lids or plastic coffee can covers between them when not in use.

Molasses
Molasses is the concentrated syrup left after sugar has been

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 refined. Either the light or dark variety can be used in recipes.
 Nutr. Assoc. : 2130706543 0 0 ■ 0 2130706543 ■ 0 0 ■ 0 3615 0 0 2130706543
 0 0 0 0 704

* Exported from MasterCook *

Mousse Bars

Recipe By :
 Serving Size : 16 Preparation Time :0:00
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	vanilla wafer crumbs (about 40 wafers)
1/4	cup	butter or margarine -- melted
3/4	cup	whipping (heavy) cream
1	(6 ounce) package	semisweet chocolate chips (1 cup)
3		eggs
1/3	cup	sugar
1/8	teaspoon	salt
		Chocolate Topping -- (recipe follows)
		CHOCOLATE TOPPING
1 1/2	cup	semisweet chocolate chips
1	tablespoon	shortening

Heat oven to 350°. Mix wafer crumbs and butter with spoon. Press in ungreased square pan, 8 x 8 x 2 or 9 x 9 x 2 inches. Bake 10 minutes.

Heat whipping cream and chocolate chips over low heat, stirring frequently, until chocolate is melted; remove from heat. Cool 5 minutes. Beat eggs, sugar and salt in large bowl with wire whisk until foamy. Pour chocolate mixture into egg mixture, stirring constantly. Pour over baked layer. Bake 25 to 35 minutes or until center springs back when touched lightly. Cool 15 minutes.

Spread with Chocolate Topping. Refrigerate uncovered about 2 hours or until chilled. Cut into 4 rows by 4 rows. Store covered in refrigerator.

CHOCOLATE TOPPING:

Melt chocolate chips and shortening over low heat, stirring frequently, until smooth.

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 Yield:
 "16 Bars"
 T(chill):
 "2:00"

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Per serving: 208 Calories (kcal); 15g Total Fat; (59% calories from fat); 2g Protein; 20g Carbohydrate; 54mg Cholesterol; 90mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 3 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips

Line your pan with aluminum foil when making brownies. The cooled brownies lift right out and are easily cut into uniform squares. Best of all, no pan to clean!

Make It Your Way

Create Butterscotch Mousse Bars by using butterscotch chips in place of chocolate chips in both the bars and the topping.

Nutr. Assoc. : 5410 4098 1616 4886 3218 ■ ■ 2130706543 ■ 0 4886 0

* Exported from MasterCook *

Multigrain Cutouts

Recipe By :
Serving Size : 72 Preparation Time :0:00
Categories : Chapter 3 kid cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
2/3	cup	shortening
3 1/4	cups	whole wheat flour
1/4	cup	cornmeal
1/4	cup	wheat germ
3/4	cup	milk
1	teaspoon	baking powder
1/2	teaspoon	salt
1/2	teaspoon	vanilla
Baked-On Frosting -- (recipe follows)		
BAKED-ON FROSTING		
2/3	cup	all-purpose flour
2/3	cup	butter or margarine -- softened
1	tablespoon	hot water

Heat oven to 350°. Beat sugar and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Baked-On Frosting.

Roll about one-third of dough at a time 1/8 inch thick on lightly floured surface. Cut with sports-shape cookie cutters. Place 1 inch apart on ungreased cookie sheet.

Place Baked-On Frosting in decorating bag with #5 writing tip. Pipe frosting on unbaked cookies to outline or decorate. Bake 12 to 14 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

BAKED-ON FROSTING:

Mix flour and butter until smooth. Stir in hot water.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker®

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"This recipe makes a not-too-sweet cookie that can be cut into any
shape to carry out a party theme."

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Yield:

"72 Cookies"

- - - - -

Per serving: 70 calories (kcal); 4g Total Fat; (47% calories from fat); 1g
Protein; 8g Carbohydrate; trace Cholesterol; 43mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0
Other Carbohydrates

NOTES : Wheat Germ

Wheat germ is the embryo of the wheat kernel and is a very
concentrated source of vitamins. It also is a good source of
fiber, which contributes great texture to these cookies.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 2130706543 0 0 0 4098 0

* Exported from MasterCook *

No-Bake Apricot Balls

Recipe By :

Serving Size : 90 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	(6 ounce) package	dried apricots
1	cup	hazelnuts
2 1/2	cups	graham cracker crumbs
1	(14 ounce) can	sweetened condensed milk

Place apricots and hazelnuts in food processor. Cover and process, using
quick on-and-off motions, until finely chopped. Place mixture in large
bowl. Stir in cracker crumbs and milk.

Shape mixture into 1-inch balls. Cover tightly and store in refrigerator
up to 2 weeks or freeze up to 2 months.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:

"90 Cookies"

- - - - -

Per serving: 38 calories (kcal); 2g Total Fat; (36% calories from fat); 1g

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Protein; 6g Carbohydrate; 1mg Cholesterol; 20mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0
Other Carbohydrates

NOTES : Make It Your Way
Make No-Bake Apple Balls by replacing the apricots with dried
apples and the hazelnuts with walnuts. Perk up the flavor with a
dash of cinnamon.

Nutr. Assoc. : 3090 3677 0 0

* Exported from MasterCook *

No-Bake Honey-Oat Bars

Recipe By :
Serving Size : 24 Preparation Time :0:10
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	sugar
1/4	cup	butter or margarine
1/3	cup	honey
1/2	teaspoon	ground cinnamon
1	cup	diced dried fruit and raisin mixture
1 1/2	cups	wheaties® cereal
1	cup	quick-cooking oats
1/2	cup	sliced almonds

Butter square pan, 9 x 9 x 2 inches. Heat sugar, butter, honey and
cinnamon to boiling in 3-quart saucepan over medium heat, stirring
constantly. Boil 1 minute, stirring constantly; remove from heat. Stir in
dried fruit. Stir in remaining ingredients.

Press mixture in pan with back of wooden spoon. Cool completely. Cut into
■ rows by 4 rows.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"These are like homemade chewy granola bars. Pack a couple in your
briefcase for an afternoon energy boost."

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Yield:

"24 Bars"

Per serving: 87 Calories (kcal); 4g Total Fat; (36% calories from fat); 1g
Protein; 13g Carbohydrate; 0mg Cholesterol; 37mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat;
1/2 Other Carbohydrates

NOTES : "I Don't Have That"
Use dried cherries or cranberries in place of the dried fruit
bits.

* Exported from MasterCook *

No-Bake Peanut Butter Squares

Recipe By :
 Serving Size : 36 Preparation Time :0:10
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	cup	peanut butter
1	teaspoon	vanilla
2 3/4	cups	graham cracker crumbs
1	cup	chopped peanuts
1	(12 ounce) package	semisweet chocolate chips (2 cups)
1/4	cup	peanut butter

Line square pan, 9 x 9 x 2 inches, with aluminum foil. Beat powdered sugar, butter, 1 cup peanut butter and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in graham cracker crumbs and peanuts (mixture will be stiff). Press in pan.

Melt chocolate chips and 1/4 cup peanut butter over low heat, stirring frequently, until smooth. Spread over bars. Refrigerate about 1 hour or until chocolate is firm. Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Refrigerate about 2 hours or until firm. Store covered in refrigerator.

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Description:

"A great refrigerated bar to make on a hot day when you want a sweet treat but you'd rather not turn on your oven."

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Yield:

"36 squares"

T(chill):

"3:00"

 Per serving: 220 calories (kcal); 15g Total Fat; (58% calories from fat); 4g Protein; 20g Carbohydrate; 0mg Cholesterol; 142mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 3 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way

For an interesting variation, make No-Bake Chocolate Peanut Butter Squares by replacing the graham cracker crumbs with chocolate graham cracker crumbs.

Nutr. Assoc. : 0 4098 0 0 0 26041 4886 ■

* Exported from MasterCook *

No-Roll Coconut-Sugar Cookies

Recipe By :
 Serving Size : 96 Preparation Time : 0:00
 Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
2	cups	sugar
2	cups	butter or margarine -- softened
1	cup	flaked coconut
1	teaspoon	vanilla
3	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	salt
		Sugar

Heat oven to 350°. Beat 2 cups sugar, the butter, coconut and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Shape dough by rounded teaspoonfuls into balls. Place about 3 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten slightly. Bake 8 to 10 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"Can't eat eggs? You'll love this delightful, eggless sugar cookie."

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Yield:

"96 Cookies"

Per serving: 68 Calories (kcal); 4g Total Fat; (53% calories from fat); trace Protein; 8g Carbohydrate; 0mg Cholesterol; 71mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way

Here's how to make Soft No-Roll Sugar Cookies: Decrease sugar to 1 1/2 cups and butter to 1 1/2 cups. Add 1 egg with the sugar. Substitute 1 teaspoon baking powder for the baking soda. Flatten cookies to 2 inches in diameter. Bake 7 to 9 minutes or until set (cookies will be pale). Cool 1 to 2 minutes before removing from cookie sheet. Store tightly covered.

Nutr. Assoc. : 0 4098 2737 0 0 0 0 0

* Exported from MasterCook *

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
No-Roll Sugar Cookies

Recipe By :
Serving Size : 114 Preparation Time : 0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	granulated sugar
1	cup	powdered sugar
1	cup	butter or margarine -- softened
1	cup	vegetable oil
2	teaspoons	vanilla
3 1/2	cups	all-purpose flour
3/4	cup	cornstarch
1	teaspoon	baking soda
1	teaspoon	cream of tartar
1/2	teaspoon	salt
		Granulated sugar

Beat sugars, butter, oil and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except granulated sugar. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on shaped dough until about 1/4 inch thick. Bake 1 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"The powdered sugar and cornstarch in these cookies produce a very delicate, tender, melt-in-your mouth cookie."

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Yield:

"114 cookies"

T(chill):

"2:00"

Per serving: 60 Calories (kcal); 4g Total Fat; (53% calories from fat); trace Protein; 7g Carbohydrate; 0mg Cholesterol; 39mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Make It Your way

To make Brown Sugar Maple No-Roll Sugar Cookies, substitute 1 cup packed brown sugar for the 1 cup granulated sugar and substitute 2 teaspoons maple extract for the 2 teaspoons vanilla.

Nutr. Assoc. : 0 0 4098 0 0 0 0 0 0 0

* Exported from MasterCook *

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Oatmeal Cookies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist yellow cake mix
2	cups	quick-cooking oats
1	cup	sugar
1	cup	vegetable oil
2		eggs
1	cup	chopped pecans
1 1/2	teaspoons	vanilla

Heat oven to 350°. Mix cake mix (dry), oats and sugar in large bowl with spoon. Mix oil and eggs; stir into oat mixture thoroughly. Stir in pecans and vanilla.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake about 12 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"
T(Bake):
"0:12"

Per serving: 105 Calories (kcal); 6g Total Fat; (49% calories from fat); 1g Protein; 13g Carbohydrate; 6mg Cholesterol; 56mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Measure vegetable oil in a liquid measuring cup instead of a "nested" or dry type of measuring cup for an accurate amount.

Make It Your Way
To make Oatmeal Raisin Cake Mix Cookies substitute raisins for the pecans.

Nutr. Assoc. : 0 20223 0 0 3218 20148 0

* Exported from MasterCook *

Oatmeal Lacies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	quick-cooking oats
2/3	cup	packed brown sugar
1/3	cup	butter or margarine -- melted
1/4	cup	milk
2	tablespoons	all-purpose flour
1	teaspoon	baking powder
1/8	teaspoon	salt
1		egg

Heat oven to 350°. Grease and flour cookie sheet.* Beat all ingredients in large bowl with electric mixer on medium speed, or mix with spoon.

Drop dough by level tablespoonfuls about 3 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack, using wide, thin-bladed pancake turner.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These cookies spread quite a bit, so don't be alarmed when they are paper-thin and look like lace. The texture of the baked cookie is delicate and crisp with a wonderful buttery, brown sugar flavor."

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Yield:

"30 Cookies"

Per serving: 57 Calories (kcal); 2g Total Fat; (38% calories from fat); 1g Protein; 8g Carbohydrate; 7mg Cholesterol; 54mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : *Or cover cookie sheet with baking parchment paper. Peel away parchment paper from cookies when they are cool.

Make It Your way

Chocolate Oatmeal Lacies look elegant and sophisticated. To make them, drizzle tops of cookies with 1/2 cup melted semisweet chocolate. An easy way to drizzle chocolate is to put the melted chocolate in a small, resealable plastic bag. Snip off a tiny bit of one corner and gently squeeze the chocolate out through the hole. Or you can dip a fork or spoon in the melted chocolate and drizzle a pattern on the cookies.

Nutr. Assoc. : 20223 0 4098 0 0 0 0 0

* Exported from MasterCook *

Oatmeal-Raisin Cookies

Recipe By :
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter 8

Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	granulated sugar
2/3	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	unsweetened applesauce
1/2	cup	fat-free, cholesterol-free egg product
		OR
2		eggs
1 1/2	teaspoons	ground cinnamon
1	teaspoon	baking soda
1/2	teaspoon	baking powder
1/2	teaspoon	salt
1 1/2	teaspoons	vanilla
3	cups	quick-cooking or old-fashioned oats
1	cup	all-purpose flour
2/3	cup	raisins

Heat oven to 375°. Mix all ingredients except oats, flour and raisins in large bowl with spoon. Stir in oats, flour and raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "36 Cookies"

Per serving: 102 Calories (kcal); 3g Total Fat; (25% calories from fat); 2g Protein; 18g Carbohydrate; 0mg Cholesterol; 108mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 Applesauce, instead of more butter, adds moistness to these low-fat cookies.

Make It Your way
 Try Oatmeal-Apple Cookies by using chopped, dried apple for the raisins.

Nutr. Assoc. : 0 0 4098 0 3220 ■ 2130706543 ■ ■ ■ 0 20223 0 4680

* Exported from MasterCook *

Old-Fashioned Date Drop Cookies

Recipe By :
 Serving Size : 72 Preparation Time : 0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1	teaspoon	vanilla
2		eggs
2	cups	all-purpose flour
1	cup	quick-cooking or old-fashioned oats
1	teaspoon	baking soda
1	1/4 teaspoon	salt
1	(8 ounce) package	chopped dates
1/2	cup	chopped pecans

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, orange peel, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking soda and salt. Stir in dates and pecans.

Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"72 Cookies"

Per serving: 73 Calories (kcal); 3g Total Fat; (39% calories from fat); 1g Protein; 10g Carbohydrate; 5mg Cholesterol; 58mg Sodium
Food Exchanges: ■ Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
For convenience, you can buy dried orange peel, which you can find in the spice section of your supermarket. Or grate several fresh oranges (use just the orange peel; the white part, called pith, is bitter) and freeze the peels in plastic freezer bags for up to 6 months.

Nuts stay fresh much longer if you store them in the freezer. Keep nuts in an airtight container with a lid or in resealable plastic freezer bags.

Nutr. Assoc. : 0 4098 0 0 3218 ■ 20223 ■ ■ 2662 20148

* Exported from MasterCook *

Old-Fashioned Rum-Raisin Cookies

Recipe By :
Serving Size : 30 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1		cup raisins
1/2	cup	water
1/4	cup	rum
3/4	cup	sugar
1/2	cup	butter or margarine -- softened
1		egg
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt

Heat raisins, water and rum to boiling in 1-quart saucepan; reduce heat. Simmer uncovered 20 to 30 minutes or until raisins are plump and liquid has evaporated. Cool raisins 30 minutes.

Heat oven to 375°. Beat sugar and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in egg. Stir in remaining ingredients. Stir in raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"30 Cookies"

Per serving: 94 Calories (kcal); 3g Total Fat; (32% calories from fat); 1g Protein; 14g Carbohydrate; 6mg Cholesterol; 85mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 vegetable; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Rum
Rum is made from fermented sugar-cane juice or molasses. Most rum comes from the Caribbean. It is available in light and dark varieties. Light rum is light in both color and flavor, whereas dark rum is richer in color and flavor. Either variety can be used in this recipe.

"I Don't Have That"

1 teaspoon rum extract mixed with 1/4 cup water can be substituted for the rum.

Nutr. Assoc. : 4680 0 0 0 4098 0 0 0 0 0

* Exported from MasterCook *

Orange Madeleines

Recipe By :
Serving Size : 24 Preparation Time :0:00

Amount	Measure	Ingredient -- Preparation Method
1		egg -- separated
1 1/2	cup	granulated sugar
1	cup	all-purpose flour
1 1/2	cup	milk
2	tablespoons	vegetable oil
1	tablespoon	orange-flavored liqueur
1 1/2	teaspoons	baking powder
1 1/2	teaspoons	grated orange peel
1/4	teaspoon	salt
		Powdered sugar

Heat oven to 375°. Grease and flour twenty-four 3-inch* madeleine mold pan. Beat egg white in small bowl with electric mixer on medium speed until foamy. Beat in 1/4 cup of the granulated sugar, 1 tablespoon at a time; continue beating until very stiff and glossy. Set aside.

Beat remaining 1/4 cup granulated sugar, the egg yolk and remaining ingredients except powdered sugar in medium bowl on high speed 2 minutes, scraping bowl occasionally. Fold in egg white mixture.

Fill molds two-thirds full. Tap pan firmly on counter to remove air bubbles. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from molds to wire rack. Cool completely. Sprinkle with powdered sugar just before serving.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"Sponge cakes in miniature, French madeleines are baked in shell-shape molds."

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Yield:

"24 Cookies"

Per serving: 53 Calories (kcal); 2g Total Fat; (26% calories from fat); 1g Protein; 9g Carbohydrate; 8mg Cholesterol; 58mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : *One 12-mold pan can be used. Bake half of batter; wash, grease and flour pan. Bake remaining batter. Twenty-four-mold pans are also available.

Cookie Tips

If you must bake the recipe in 2 batches, don't let the batter sit any longer than it has to, or the second batch will not be as tender as the first.

Make It Your Way

Attractive pink-colored Cherry Madeleines or Berry Madeleines are made by using maraschino cherry juice or raspberry-flavored

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 liqueur for the orange-flavored liqueur.
 Nutr. Assoc. : 0 0 0 0 0 4305 0 0 0 0

* Exported from MasterCook *

Orange slices

Recipe By :
 Serving Size : 72 Preparation Time :0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1	teaspoon	vanilla
1		egg
2 3/4	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	cream of tartar
		Orange sugar -- see Notes
		Frosting -- (recipe follows)
		FROSTING
2	cups	powdered sugar
1/2	teaspoon	vanilla
2	tablespoons	(about) half-and-half

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in orange peel, vanilla and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into 3-inch rounds; cut rounds in half. Place on ungreased cookie sheet. Sprinkle with orange sugar. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Place Frosting in decorating bag with #3 writing tip. Pipe on cookies to outline orange segments.

FROSTING:

Mix all ingredients until smooth and spreadable.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
 "72 cookies"

T(chill):
 "1:00"

 Per serving: 65 Calories (kcal); 3g Total Fat; (37% calories from fat); 1g
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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Protein; 10g Carbohydrate; 3mg Cholesterol; 48mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2
 Other Carbohydrates

NOTES : Cookie Tips
 "Sanding" sugar is coarse decorating sugar that is often seen on
 bakery-made cookies and pastries. It can be purchased at gourmet
 food stores, cake decorating supply stores and from gourmet food
 and equipment catalogs.

Here's how to make your own orange-colored granulated sugar: Pour
 1/2 cup granulated sugar into a resealable plastic bag. Add 3
 drops red food color and 2 drops yellow food color into sugar.
 Seal bag. Knead bag with fingers until sugar turns orange.

Make It Your way
 Lemon slices or Lime slices can be made by substituting 2
 teaspoons grated lemon or lime peel for the orange peel and yellow
 or green sanding sugar for the orange.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0 0 2130706543 0 0 0 0 704

* Exported from MasterCook *

Orange-Almond Biscotti

Recipe By :
 Serving Size : 42 Preparation Time :0:00
 Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
2		eggs
3 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	salt
1/3	cup	slivered almonds -- toasted (see Notes) and chopped

Heat oven to 350°. Beat sugar, butter, orange peel and eggs in large bowl
 with electric mixer on medium speed, or mix with spoon. Stir in flour,
 baking powder and salt. Stir in almonds. Divide dough in half. Shape each
 half into rectangle, 10 x 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out
 clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch
 slices. Turn slices cut sides down on cookie sheet.

Bake about 15 minutes or until crisp and light brown. Remove from cookie
 sheet to wire rack.

 Please note, if you should change this recipe it will no longer be an
 approved Betty Crocker® Recipe.

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 Yield:

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
"42 Cookies"
T(Bake):
"0:35"

Per serving: 86 Calories (kcal); 3g Total Fat; (32% calories from fat); 2g Protein; 13g Carbohydrate; 15mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

To toast nuts, bake uncovered in ungreased shallow pan in 350° oven about 10 minutes, stirring occasionally, until golden brown. Or cook in ungreased heavy skillet over medium-low heat 5 to 7 minutes, stirring frequently until browning begins, then stirring constantly until golden brown.

When grating orange peel, be sure to grate only the orange part of the skin. The white part, or pith, is very bitter.

Make It Your Way

To make Orange-Cashew Biscotti; just substitute cashews for the almonds.

Nutr. Assoc. : 0 222 0 3218 0 0 0 4982

* Exported from MasterCook *

Orange-Almond Pillows

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	blanched whole almonds -- ground
1	tablespoon	grated orange peel
1		egg white
1/2	cup	powdered sugar
		Orange Glaze -- (recipe follows)
		ORANGE GLAZE
3/4	cup	powdered sugar
1/4	teaspoon	grated orange peel
3	teaspoons	orange juice (3 to 4 teaspoons)

Heat oven to 350°. Grease and flour cookie sheet, or cover with cooking parchment paper. Mix ground almonds and orange peel; set aside. Beat egg white in medium bowl with electric mixer on high speed until stiff but not dry. Gradually beat in powdered sugar. Beat on high speed about 3 minutes or until slightly stiff. Fold almond mixture into egg white mixture (mixture will be stiff).

Roll dough into rectangle, 9 x 6 inches, on cloth-covered surface generously dusted with powdered sugar. Cut into 1 1/2-inch squares. Place 1 inch apart on cookie sheet. Bake 10 to 12 minutes or until set and very light brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Orange Glaze.

ORANGE GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

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is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"These little puffs really look like pillows."

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Yield:

"24 Cookies"

- - - - -

Per serving: 79 calories (kcal); 5g Total Fat; (51% calories from fat); 2g
Protein; 8g Carbohydrate; 0mg Cholesterol; 3mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips

For crisp cookies, bake until light brown. For chewy cookies, bake
until just set, but not brown.

"I Don't Have That"

The cookies are just as delicious when grated lemon peel and lemon
juice are used instead of orange peel and orange juice in the
cookies and glaze.

Nutr. Assoc. : 2277 0 0 0 2130706543 0 0 ■ 0 1006

* Exported from MasterCook *

outrageous Double Chocolate-white Chocolate Chunk cookies

Recipe By :

Serving Size : 24 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	(24 ounce) package	semisweet chocolate chips (4 cups)
1	cup	butter or margarine -- softened
1	cup	packed brown sugar
1	teaspoon	vanilla
2		eggs
2 1/2	cups	all-purpose flour
1 1/2	teaspoons	baking soda
1/2	teaspoon	salt
1	(6 ounce) package	white baking bars -- cut into 1/4- to 1/2-inch
chunks		
1	cup	pecan or walnut halves

Heat oven to 350°. Heat 1 1/2 cups of the chocolate chips in 1-quart
saucepan over low heat, stirring constantly, until melted. Cool to room
temperature, but do not allow chocolate to become firm.

Beat butter, brown sugar and vanilla in large bowl with electric mixer on
medium speed until light and fluffy. Beat in eggs and melted chocolate
until light and fluffy. Stir in flour, baking soda and salt. Stir in
remaining 2 1/2 cups chocolate chips, the white baking bar chunks and
pecan halves.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2

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inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until
set (centers will appear soft and moist). Cool 1 to 2 minutes; remove from
cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"These gourmet cookies are great to give as a gift in a decorative
tin. If you don't have a tin, just stack about 6 to 8 cookies and wrap
in colored or clear plastic wrap and tie the top with a pretty ribbon
or bow."

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Yield:

"24 Cookies"

Per serving: 362 Calories (kcal); 22g Total Fat; (52% calories from fat); 4g
Protein; 42g Carbohydrate; 36mg Cholesterol; 220mg Sodium
Food Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 4 1/2 Fat; 2
Other Carbohydrates

NOTES : "■ Don't Have That"

If you don't have any pecan or walnuts, you can leave them out or
use a cup of dried cherries, raisins or chocolate chips instead.

Nutr. Assoc. : 4886 222 0 ■ 3218 0 0 0 0 4431

* Exported from MasterCook *

Palmiers

Recipe By :
Serving Size : 30 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
		Sugar
1/2	(17 1/4 ounce)	package frozen puff pastry (1 sheet) -- thawed
1/2	cup	sugar
1	ounce	semisweet baking chocolate -- melted

Heat oven to 375°. Lightly grease cookie sheet. Sprinkle sugar over
kitchen counter or breadboard. Roll pastry into 1/8-inch-thick rectangle,
12 x 9 1/2 inches, on sugared surface. Mark a line lengthwise down center
of rectangle. Fold long sides of rectangle toward center line, leaving 1/4
inch uncovered at center. Fold rectangle lengthwise in half to form strip,
12 x 2 1/2 inches, lightly pressing pastry together.

Cut strip crosswise into 1/4-inch slices. Coat both sides of slices with
1/2 cup sugar. Place about 2 inches apart on cookie sheet. Bake ■ to 10
minutes, turning after 5 minutes, until cookies begin to turn golden
brown. Immediately remove from cookie sheet to wire rack.

Cool completely. Dip ends of cookies into melted chocolate. Place on waxed
paper until chocolate is firm.

Mark a line lengthwise down center of dough.

Fold long sides toward center line, leaving 1/4 inch at center.

Fold dough in half lengthwise to form strip.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"This fun-to-make treat, made with frozen puff pastry, means "palm leaves" in French."

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Yield:

"30 Cookies"

Per serving: 63 Calories (kcal); 3g Total Fat; (48% calories from fat); 1g Protein; 8g Carbohydrate; 0mg Cholesterol; 21mg Sodium
Food Exchanges: 0 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Puff Pastry

Puff pastry is a great product to keep on hand in your freezer. Besides being used for making cookies, it can be used for making strudels, tart shells and pastry-wrapped appetizers or entrées.

Nutr. Assoc. : 0 26911 0 1353

* Exported from MasterCook *

Pastel Mint Drops

Recipe By :

Serving Size : 60 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	sugar
1/2	cup	vegetable oil
2		eggs
1	teaspoon	vanilla
2	cups	all-purpose flour
2	teaspoons	baking powder
1/2	teaspoon	salt
1/2	cup	chopped party mints (pastel mint candies)

Heat oven to 375°. Beat sugar, oil, eggs and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in candies.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased

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cookie sheet. Bake 8 to 10 minutes or until edges are light brown. Remove
from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"60 Cookies"

Per serving: 52 Calories (kcal); 2g Total Fat; (37% calories from fat); 1g
Protein; 7g Carbohydrate; 6mg Cholesterol; 36mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
Pastel mint candies are those little pillow-shaped mints that come
in very light, pastel shades of pink, yellow and green. They are
commonly served at bridal and baby showers and weddings along with
mixed nuts. Look for them in the candy aisle in your supermarket.

Chop the mints quickly by using a food processor, or place mints
in a resealable plastic bag and pound gently with a rolling pin
until they look coarsely chopped.

Nutr. Assoc. : 0 0 3218 0 0 0 0 5866

* Exported from MasterCook *

Peach Triangles

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	shortening
2		eggs
2	cups	all-purpose flour
1 1/2	teaspoons	baking powder
1/4	teaspoon	salt
		Peach Filling -- (recipe follows)
		Sugar
		PEACH FILLING
2/3	cup	peach preserves
1/2	cup	finely chopped dried peaches

Heat oven to 375°. Beat 1 cup sugar, the shortening and eggs in large bowl
with electric mixer on medium speed, or mix with spoon. Stir in flour,
baking powder and salt. Prepare Peach Filling.

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 Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 3-inch rounds. Place 1 level teaspoon filling on center of each round. Bring three sides of each round together at center to form triangle. Pinch edges together to form 3 slight ridges. Place on ungreased cookie sheet. Sprinkle with sugar. Bake 9 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

PEACH FILLING:

Mix ingredients until spreadable.

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 Yield:
 "48 Cookies"

 Per serving: 72 Calories (kcal); 2g Total Fat; (29% calories from fat); 1g Protein; 12g Carbohydrate; 8mg Cholesterol; 31mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 other Carbohydrates

NOTES : Cookie Tips
 When using fruit preserves as a filling, the thicker the better to prevent the filling from running out while the cookies are baking.

Make It Your Way
 Cherry Triangles are a special treat for valentine's Day.
 Substitute cherry preserves for the peach.

Nutr. Assoc. : 0 0 3218 0 0 0 2130706543 0 0 0 0 3137

* Exported from MasterCook *

Peanut Butter and Jam Bars

Recipe By :
 Serving Size : 32 Preparation Time :0:00
 Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	shortening
1/2	cup	peanut butter
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/2	cup	red raspberry jam
		Vanilla Drizzle -- (recipe follows)

VANILLA DRIZZLE

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2 tablespoons butter or margarine
1 cup powdered sugar
1 teaspoon vanilla
3 teaspoons hot water (3 to 4 teaspoons)

Heat oven to 350°. Beat sugars, shortening, peanut butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder.

Reserve 1 cup dough. Press remaining dough in ungreased rectangular pan, 13 x 9 x 2 inches. Spread with jam. Crumble reserved dough and sprinkle over jam; gently press into jam. Bake 20 to 25 minutes or until golden brown. Cool completely. Drizzle with vanilla drizzle. Cut into 4 rows by 4 rows.

VANILLA DRIZZLE:

Melt butter in 1-quart saucepan over low heat; remove from heat. Stir in powdered sugar and vanilla. Stir in hot water, 1 teaspoon at a time, until smooth and thin enough to drizzle.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"32 Bars"

Per serving: 131 Calories (kcal); 6g Total Fat; (41% calories from fat); 2g Protein; 18g Carbohydrate; 6mg Cholesterol; 70mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

Serving Ideas : Everyone will like these cookies when served with a glass of milk for the kids and a cup of coffee for the adults.

NOTES : "I Don't Have That"
Feel free to use whichever preserve you have on hand. Kids would love these bars with grape jelly. In fact, any jam, jelly or preserve will work.

Nutr. Assoc. : 0 0 0 0 0 0 ■ ■ 4684 2130706543 ■ 0 4098 0 0 1582

* Exported from MasterCook *

Peanut Butter and Jelly Bars

Recipe By :
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist French vanilla cake mix

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1/2 cup butter or margarine -- softened
1 egg
1 (12 ounce) jar strawberry jelly (about 1 cup)
1 (10 ounce) package peanut butter chips

Heat oven to 375°. Grease rectangular pan, 13 x 9 x 2 inches. Mix cake mix (dry), butter and egg in large bowl with spoon (mixture will be stiff). Press evenly in pan, flouring fingers if necessary.

Microwave jelly in microwavable bowl uncovered on Medium (50%) 1 minute. Spread evenly over mixture in pan to within 1/2 inch of edges. Sprinkle peanut butter chips over jelly.

Bake 25 to 30 minutes or until golden brown around edges. Cool completely. Cut into 8 rows by 4 rows. For easier cutting, use sharp or wet knife.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Shake out the brown bag blues! your kids will smile at lunchtime when you include 1 or 2 of these yummy bars in their lunch bag."

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Yield:

"32 Bars"

Per serving: 167 Calories (kcal); 7g Total Fat; (35% calories from fat); 2g Protein; 25g Carbohydrate; 6mg Cholesterol; 162mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1 1/2 other Carbohydrates

NOTES : "I Don't Have That"

Any flavor of jam, jelly or preserves can be used in this recipe.

Nutr. Assoc. : 0 4098 ■ 5148 4393

* Exported from MasterCook *

Peanut Butter Cookies

Recipe By :

Serving Size : 30 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	granulated sugar
1/2	cup	packed brown sugar
1/2	cup	peanut butter
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1		egg
1 1/4	cups	all-purpose flour
3/4	teaspoon	baking soda
1/2	teaspoon	baking powder
1/4	teaspoon	salt

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Granulated sugar

Heat oven to 375°. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"Good, ol'-fashioned peanut butter cookies are an enduring favorite."

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Yield:

"30 Cookies"

Per serving: 102 Calories (kcal); 6g Total Fat; (48% calories from fat); 2g Protein; 12g Carbohydrate; 6mg Cholesterol; 99mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

For even more peanut butter flavor, check out our Rich Peanut Butter Chip Cookies variation below or Peanut Butter Hidden Middles (see recipe).

Either smooth or chunky peanut butter can be used for these cookies. The difference between the two is the amount of processing. Smooth peanut butter is processed until no peanut pieces remain.

Make It Your Way

To make Rich Peanut Butter Chip Cookies, omit granulated sugar and use all brown sugar (1 cup) and omit shortening and use all butter (1/2 cup total). After you stir in the flour, baking soda, baking powder and salt, stir in 1 cup peanut butter chips. Shape dough into balls as directed. Dip tops of balls into sugar but do not flatten. Bake as directed.

Nutr. Assoc. : 0 0 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

Peanut Butter Hidden Middles

Recipe By :

Serving Size : 36 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient	Preparation Method
--------	---------	------------	--------------------

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1	(1 pound 1.5 ounce) pouch	Betty Crocker® peanut butter cookie mix
1/3	cup	vegetable oil
1		egg
36		miniature marshmallows
12		one-inch chocolate-covered peanut butter cup candies
12		chocolate-covered peanut-buttery candy balls (about 1/2 inch in diameter)
		sugar

Heat oven to 375°. Empty cookie mix into large bowl. Break up lumps in mix with spoon. Stir in oil and egg until soft dough forms.

Divide dough into thirds. Shape one-third dough by tablespoonfuls around 3 miniature marshmallows. Shape one-third dough by tablespoonfuls around 1 peanut butter cup. Shape one-third dough by tablespoonfuls around 1 candy ball. Roll each ball in sugar. Place about 2 inches apart on ungreased cookie sheet. Bake 7 to 9 minutes or until light golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Kids of all ages will love finding a "hidden" surprise in the middle of these cookies. Starting with a cookie mix makes it so convenient."

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Yield:

"36 Cookies"

Per serving: 111 calories (kcal); 6g Total Fat; (45% calories from fat); 2g Protein; 13g Carbohydrate; 5mg Cholesterol; 80mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1 Fat; 1 other Carbohydrates

NOTES : Cookie Tips

Don't be tempted to use a large marshmallow in place of the miniature marshmallows we call for. In our testing, the large marshmallow melted and broke through the cookie dough onto the sheet, causing a sticky situation!

Nutr. Assoc. : 5953 0 0 0 927124 5879 0

* Exported from MasterCook *

Peanut Butter Swirl Brownies

Recipe By :

Serving Size : 16 Preparation Time :0:00

Categories : Chapter 2

Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	granulated sugar

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1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2	tablespoons	milk
2		eggs
3/4	cup	all-purpose flour
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/4	cup	creamy peanut butter
1/3	cup	peanut butter chips
1/3	cup	baking cocoa
1/3	cup	semisweet chocolate chips

Heat oven to 350°. Grease square pan, 9 x 9 x 2 inches. Beat sugars, butter, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide batter in half (about 1 cup plus 2 tablespoons for each half). Stir peanut butter and peanut butter chips into one half. Stir cocoa and chocolate chips into remaining half.

Spoon chocolate batter into pan in 8 mounds in checkerboard pattern. Spoon peanut butter batter between mounds of chocolate batter. Gently swirl through batters with knife for marbled design.

Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"16 Brownies"

Per serving: 203 Calories (kcal); 11g Total Fat; (45% calories from fat); 4g Protein; 25g Carbohydrate; 24mg Cholesterol; 154mg Sodium
Food Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; ■ Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips
The "hills" created when the knife is drawn through the batter to make a swirl effect level off while the brownies bake.

"I Don't Have That"

No peanut butter chips on hand? Butterscotch will work just as well and taste great too.

Nutr. Assoc. : 0 0 4098 0 3218 0 0 ■ 26964 4393 2727 4886

* Exported from MasterCook *

Peanut Butter-Brickle Chip Bars

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist yellow cake mix
1	cup	crunchy peanut butter
1 1/2	cup	water
2		eggs
2	(6 ounce) packages	almond brickle chips or toffee chips with chocolate (2 cups)
1	(12 ounce) package	semisweet chocolate chips (2 cups)

Heat oven to 350°. Grease and flour jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Mix cake mix (dry), peanut butter, water and eggs in large bowl with spoon. Stir in almond brickle chips. Spread evenly in pan.

Bake 20 to 25 minutes or until golden brown. Immediately sprinkle chocolate chips over hot bars. Let stand about 5 minutes or until chips are melted; spread evenly. Cool completely. Cut into 10 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "60 Bars"

Per serving: 119 Calories (kcal); 6g Total Fat; (46% calories from fat); 2g Protein; 15g Carbohydrate; 12mg Cholesterol; 88mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips

Almond brickle chips can become rancid, so be sure to do a "taste-test" before adding them to your recipe. Store brickle chips in the freezer to prevent them from becoming rancid.

There's a handy little tool called an offset spatula or spreader. The "spreader" part has a bend in it, making it very easy to frost bars in pans. This little gem is inexpensive and can be found in large department stores or specialty cookware stores.

Nutr. Assoc. : 0 2995 0 3218 5289 4886

* Exported from MasterCook *

Peanut Butter-Chocolate Chip Cookies

Recipe By :
 Serving Size : 54 Preparation Time : 0:00
 Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist devil's food or white cake mix
1/3	cup	water
1/4	cup	butter or margarine -- softened

3/4 cup peanut butter
 2 eggs
 1 (12 ounce) package semisweet chocolate chips (2 cups)

Heat oven to 375°. Beat half of the cake mix (dry), the water, butter, peanut butter and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes (centers will be soft). Cool 1 minute; remove from cookie sheet to wire rack.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Cake mix cookies tend to be sweeter than cookies made from scratch."

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Yield:

"54 Cookies"

 Per serving: 99 Calories (kcal); 5g Total Fat; (45% calories from fat); 2g Protein; 13g Carbohydrate; 7mg Cholesterol; 101mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way

Making these cookies into a pan of Peanut Butter- Chocolate Chip Bars is easy: Grease and flour a jelly roll pan, 15 1/2 x 10 1/2 x 1 inch and spread dough in the pan. Bake about 20 minutes. Cool completely. Cut into 6 rows by 5 rows.

Nutr. Assoc. : 890 0 4098 0 3218 4886

* Exported from MasterCook *

Peanut Butter-Marshmallow Treats

Recipe By :

Serving Size : 36 Preparation Time : 0:12

Categories : Chapter 8

Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
32	large	marshmallows
		OR
3	cups	miniature marshmallows
1/4	cup	butter or margarine
1/2	teaspoon	vanilla
5	cups	Reese's® Peanut Butter Puffs® cereal

Spray square pan, 9 x 9 x 2 inches, with cooking spray. Heat marshmallows and butter in 3-quart saucepan over low heat, stirring constantly, until

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marshmallows are melted and mixture is smooth; remove from heat. Stir in
vanilla.

stir in half of the cereal at a time until evenly coated. Press in pan;
cool. cut into 6 rows by 4 rows.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook
is different from the nutritional information listed in the Betty Crocker®
cookbooks. Because MasterCook and Betty Crocker® use different nutritional
analysis programs and different nutrient databases, variations in results
are expected.

Description:

"Not only are these treats eggless, but they're low in fat too!"

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Yield:

"36 Squares"

Per serving: 44 Calories (kcal); 2g Total Fat; (37% calories from fat); 1g
Protein; 7g Carbohydrate; 0mg Cholesterol; 49mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2
Other Carbohydrates

NOTES : Make It Your Way

Just for fun, roll the cereal mixture into balls instead of
putting it into a pan.

Nutr. Assoc. : 2130706543 0 0 4098 0 901

* Exported from MasterCook *

Pecan Crisps

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 4 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2	cups	sugar
3/4	cup	very finely chopped pecans
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
2		eggs
2 1/4	cups	all-purpose flour
2 1/2	teaspoons	baking powder
1/4	teaspoon	salt

Heat oven to 375°. Mix sugar and pecans in large bowl; reserve 3/4 cup.
Beat butter, vanilla and eggs into remaining sugar mixture with electric
mixer on low speed, or mix with spoon. Stir in flour, baking powder and
salt.

Roll dough into rectangle, 18 x 13 inches, on lightly floured surface.
Sprinkle with reserved sugar mixture. Press sugar mixture into dough with
rolling pin. Cut dough diagonally every 2 inches in both directions with
pastry wheel or knife to form diamonds. Place about 2 inches apart on
ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown.
Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

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Yield:
"48 Cookies"

- - - - -

Per serving: 80 Calories (kcal); 3g Total Fat; (30% calories from fat); 1g Protein; 13g Carbohydrate; 8mg Cholesterol; 54mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

You have several surface choices when rolling out cookie dough. You can use your countertop, a large cutting board, a marble slab, a pastry cloth or waxed paper.

"I Don't Have That"

Out of pecans? Make Almond crisps by substituting finely chopped almonds and almond extract for the pecans and vanilla extract.

Nutr. Assoc. : 0 20148 4098 0 3218 0 0 0

* Exported from MasterCook *

Pecan Pie Squares

Recipe By :
Serving Size : 60 Preparation Time : 0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
3	cups	all-purpose flour
3/4	cup	butter or margarine -- softened
1/3	cup	sugar
1/2	teaspoon	salt
		Pecan Filling -- (recipe follows)
		PECAN FILLING
4		eggs -- slightly beaten
1 1/2	cups	sugar
1 1/2	cups	corn syrup
3	tablespoons	butter or margarine -- melted
1 1/2	teaspoons	vanilla
2 1/2	cups	chopped pecans

Heat oven to 350°. Grease jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Beat flour, butter, sugar and salt in large bowl with electric mixer on low speed until crumbly (mixture will be dry). Press firmly in pan. Bake about 20 minutes or until light golden brown.

Pour Filling over baked layer; spread evenly. Bake about 25 minutes or until filling is set. Cool completely. Cut into 10 rows by 6 rows.

Mix all ingredients except pecans in large bowl until well blended. Stir in pecans.

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Description:

"A real southern-style taste treat-the flavor of pecan pie without having to roll out the dough!"

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Yield:

"60 Squares"

T(Bake):

"0:45"

Per serving: 133 Calories (kcal); 7g Total Fat; (42% calories from fat); 1g Protein; 18g Carbohydrate; 12mg Cholesterol; 65mg Sodium
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way

Walnut Pie Squares are just as delicious and are made by substituting walnuts for the pecans.

Nutr. Assoc. : 0 4098 0 0 2130706543 0 ■ 3218 0 0 4098 0 20148

* Exported from MasterCook *

Pineapple Puffs

Recipe By :

Serving Size : 78 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	sour cream
		OR
1/2	cup	plain yogurt
1		egg
1	(8 ounce) can	crushed pineapple in juice -- undrained
3 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	vanilla
1/2	teaspoon	salt
1/2	cup	chopped almonds
		Vanilla Glaze -- (recipe follows)
		VANILLA GLAZE
2	cups	powdered sugar
1	teaspoon	vanilla
2	tablespoons	milk (2 to 3 tablespoons)

Heat oven to 375°. Beat sugar, butter, sour cream, egg and pineapple in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, vanilla and salt. Stir in almonds.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack. Cool completely. Spread with Vanilla Glaze.

VANILLA GLAZE:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"78 Cookies"

Per serving: 55 Calories (kcal); 2g Total Fat; (34% calories from fat); 1g Protein; 8g Carbohydrate; 6mg Cholesterol; 44mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
White glazes and frosting that call for milk will look whiter and less translucent if you use whole milk, half-and-half or cream.

Make It Your Way
To make Coconut Pineapple Puffs, substitute 1/2 cup coconut for the almonds in the cookie dough. To add to the tropical flavor, substitute rum extract for the vanilla in both the cookie and glaze.

Nutr. Assoc. : 2130706543 222 0 0 2130706543 0 0 ■ 0 0 ■ 20020 2130706543
0 0 0 ■ 4039

* Exported from MasterCook *

Pistachio-Chocolate Checkers

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1		egg
2 2/3	cups	all-purpose flour
1/4	teaspoon	salt
1/4	cup	baking cocoa
1	tablespoon	milk

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1/4 cup finely chopped pistachio nuts
2 drops green food color, if desired (2 to 3 drops)

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half. Stir nuts and food color into other half.

Pat chocolate dough into rectangle, 11 x 5 inches. Cut crosswise into 11 strips, 3/4 inch wide. Repeat with pistachio dough. Place 2 strips of each color of dough side by side, alternating colors. Top with 2 strips of each dough, alternating colors to create checkerboard. Gently press strips together. Repeat with remaining strips to make second rectangle. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut rectangles crosswise into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

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Yield:
"36 cookies"
T(chill):
"2:00"

Per serving: 107 Calories (kcal); 6g Total Fat; (47% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 76mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Pistachios
Pistachios are the greenish nuts of an Eurasian tree that is part of the cashew family.

"I Don't Have That"
When there aren't any pistachios in your cupboard, replace them with pecans and eliminate the green food coloring.

Nutr. Assoc. : 0 4098 0 0 1 2727 0 1139 2130706543

* Exported from MasterCook *

Pizzelles

Recipe By :
Serving Size : 42 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
2	cups	all-purpose flour
1	cup	sugar

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3/4 cup butter or margarine -- melted and cooled
1 tablespoon anise extract
OR
1 tablespoon vanilla
4 eggs -- slightly beaten

Heat pizzelle iron according to manufacturer's directions. Mix all ingredients in a medium bowl. Drop 1 tablespoon batter onto heated pizzelle iron; close. Cook about 30 seconds or until golden brown. Carefully remove pizzelle from iron. Cool on wire rack. Repeat for each cookie.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These Italian cookies are wafer-thin and lightly flavored with anise. They are cooked in a hot pizzelle iron, also known as a "cialde" iron."

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Yield:

"42 Cookies"

Per serving: 76 Calories (kcal); 4g Total Fat; (44% calories from fat); 1g Protein; 9g Carbohydrate; 18mg Cholesterol; 44mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 other Carbohydrates

NOTES : Cookie Tips

If you work quickly, pizzelles can be rolled into a cone shape and used as ice-cream cones. Or if you prefer, roll the cookies into cylinders and fill with pastry or whipped cream.

Nutr. Assoc. : 0 0 4098 2130706543 0 0 3218

* Exported from MasterCook *

Poppy Drop Cookies

Recipe By :

Serving Size : 24 Preparation Time :0:00

Categories : Chapter 1

Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1	cup	butter or margarine -- softened
1		egg
1 3/4	cups	all-purpose flour
2	tablespoons	poppy seed
1	teaspoon	baking powder
1/4	teaspoon	salt
		Poppy Seed Glaze -- (recipe follows)
1 1/2	cups	POPPY SEED GLAZE powdered sugar

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2 tablespoons milk
1 teaspoon poppy seed
1/2 teaspoon vanilla

Heat oven to 375°. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, poppy seed, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Drizzle with Poppy Seed Glaze.

POPPY SEED GLAZE:

Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"24 Cookies"

Per serving: 171 Calories (kcal); 8g Total Fat; (43% calories from fat); 1g Protein; 23g Carbohydrate; 8mg Cholesterol; 135mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
If you're not wild about poppy seeds, just leave them out of the cookie dough and glaze. what you will have then is a nice little butter cookie with a vanilla glaze.

Poppy Seed
When you use poppy seeds in a recipe, you might find it interesting to know that it takes about 900,000 seeds to equal 1 pound! The tiny seeds come from the poppy plant.
Nutr. Assoc. : 0 4098 ■ 0 1156 ■ ■ 2130706543 0 0 0 0 1156 0

* Exported from MasterCook *

Pumpkin-Spice Bars

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
4		eggs
2	cups	sugar
1	cup	vegetable oil
1	(15 ounce) can	pumpkin
2	cups	all-purpose flour

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2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 cup raisins
 Cream Cheese Frosting -- (recipe follows)
1/2 cup chopped nuts

CREAM CHEESE FROSTING

1 (3 ounce) package cream cheese -- softened
1/3 cup butter or margarine -- softened
1 teaspoon vanilla
2 cups powdered sugar

Heat oven to 350°. Grease jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Mix eggs, sugar, oil and pumpkin in large bowl with spoon. Stir in flour, baking powder, cinnamon, baking soda, salt, ginger and cloves. Stir in raisins.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Cream Cheese Frosting. Sprinkle with nuts. Cut into 8 rows by 6 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"All the spices of pumpkin pie in a wonderfully moist bar."

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Yield:

"48 Bars"

Per serving: 155 calories (kcal); 8g Total Fat; (43% calories from fat); 2g Protein; 21g Carbohydrate; 18mg Cholesterol; 94mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips

Keep the bars moist by storing in a tightly covered container.

"I Don't Have That"

Use 2 1/2 teaspoons pumpkin pie spice instead of cinnamon, ginger and cloves.

Nutr. Assoc. : 3218 0 0 0 0 0 0 0 0 ■ 3615 4680 2130706543 0 0 0 0 4098 0
0

* Exported from MasterCook *

Raspberry Logs

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 6

Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1		cup granulated sugar
1/2	cup	butter or margarine
1/4	cup	shortening
2	teaspoons	vanilla
2		eggs
2 1/4	cups	all-purpose flour
1/2	cup	ground walnuts
1	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	raspberry preserves
		Powdered sugar

Beat granulated sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, walnuts, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375°. Roll half of dough at a time into 12-inch square on floured cloth-covered surface. Cut into rectangles, 2 x 3 inches. Spoon 1/2 teaspoon preserves along one 3-inch side of each rectangle to within 1/4 inch of edge. Fold dough over preserves, beginning at 3-inch side. Seal edges with fork. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Roll in powdered sugar while warm.

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 Yield:
 "48 Cookies"
 T(chill):
 "4:00"

Per serving: 81 Calories (kcal); 4g Total Fat; (41% calories from fat); 1g Protein; 11g Carbohydrate; 8mg Cholesterol; 47mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 Dust the dough, rolling pin and work surface with just enough flour to keep the dough from sticking because excess flour makes cookies tough. Dough that is very sticky can be rolled between sheets of waxed paper.

"I Don't Have That"

You can easily replace raspberry preserves with strawberry preserves, and if you prefer pecans, use them instead of walnuts.

Nutr. Assoc. : 0 4098 0 0 3218 0 26786 ■ ■ 4684 0

* Exported from MasterCook *

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Raspberry-Chocolate Bars

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	all-purpose flour
3/4	cup	sugar
3/4	cup	butter or margarine -- softened
1 undrained	(10 ounce) package	frozen sweetened raspberries -- thawed and
1/4	cup	orange juice
1	tablespoon	cornstarch
3/4	cup	miniature semisweet chocolate chips

Heat oven to 350°. Beat flour, sugar and butter with electric mixer on medium speed, or mix with spoon. Press in bottom of ungreased rectangular pan, 13 x 9 x 2 inches. Bake 15 minutes.

Mix raspberries, orange juice and cornstarch in 1-quart saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Cool 10 minutes. Sprinkle chocolate chips over baked layer. Spoon raspberry mixture over chocolate chips; spread carefully.

Bake about 20 minutes or until raspberry mixture is set. Refrigerate until chocolate is firm. Cut into ■ rows by ■ rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Bars"
T(Bake):
"0:30"

Per serving: 76 Calories (kcal); 4g Total Fat; (44% calories from fat); 1g Protein; 10g Carbohydrate; 0mg Cholesterol; 34mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie tips
As melted chocolate becomes firm, it loses its shine and becomes more dull, but it still tastes yummy.

Make It Your way

For a tangy kick, try Cran-Raspberry-Chocolate Bars. Substitute cranberry juice for the orange juice.

Nutr. Assoc. : 0 0 4098 1233 0 ■ 741

* Exported from MasterCook *

Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® superMoist milk chocolate cake mix
1/2	cup	butter or margarine -- melted
1/4	cup	packed brown sugar
1/3	cup	water
2		eggs
1	cup	chopped nuts
3	cups	miniature marshmallows
1/3	cup	Betty Crocker® Rich & Creamy chocolate ready-to-spread frosting

Heat oven to 350°. Grease and flour rectangular pan, 13 x 9 x 2 inches. Mix half of the cake mix (dry), the butter, brown sugar, water and eggs in large bowl with spoon until smooth. Stir in remaining cake mix and the nuts. Spread in pan.

Bake 20 minutes; sprinkle with marshmallows. Bake 10 to 15 minutes or until marshmallows are puffed and golden.

Microwave frosting in microwavable bowl uncovered on High 15 seconds. Drizzle over bars. Cool completely. For easier cutting, use plastic knife dipped in hot water. Cut into 6 rows by 4 rows.

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 Yield:
 "24 Bars"

Per serving: 198 Calories (kcal); 10g Total Fat; (42% calories from fat); 3g Protein; 27g Carbohydrate; 16mg Cholesterol; 209mg Sodium
 Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Make It Your way
 Expect rave reviews when you make Chocolate-Chip Rocky Road Bars. Sprinkle 1 cup semisweet chocolate chips on the bars before sprinkling with the marshmallows. Continue as directed.

"I Don't Have That"

Devil's food, German chocolate or chocolate fudge flavors can be substituted for the milk chocolate flavored mix.

Nutr. Assoc. : 0 4098 0 0 3218 ■ 4150 1163 ■

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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Rocky Road Cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	semisweet chocolate chips
1/2	cup	butter or margarine
1 1/2	cups	all-purpose flour
1	cup	sugar
1/2	teaspoon	baking powder
1/2	teaspoon	vanilla
1/4	teaspoon	salt
2		eggs
1	cup	chopped nuts
48		(about) miniature marshmallows

Melt 1/2 cup of the chocolate chips and the butter in 1-quart saucepan over low heat, stirring occasionally, until smooth; remove from heat. Cool slightly.

Heat oven to 400°. Mix melted chocolate mixture, flour, sugar, baking powder, vanilla, salt and eggs in large bowl with spoon. Stir in nuts and remaining 1/2 cup chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press 1 marshmallow into center of each cookie. Bake 8 to 12 minutes or until almost no indentation remains when touched in center. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

Per serving: 87 Calories (kcal); 5g Total Fat; (47% calories from fat); 1g Protein; 11g Carbohydrate; 8mg Cholesterol; 42mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
Beginner cookie makers can help with this recipe by pressing the marshmallows into the cookie dough.

Make It Your Way
Try using colored or the fun seasonal-shaped miniature marshmallows in place of the little white ones.

Nutr. Assoc. : 4886 4098 0 0 ■ 0 0 3218 0 4150

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Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Rolled Sugar Cookies

Recipe By :
Serving Size : 60 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist yellow cake mix
1/2	cup	shortening
1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla, almond extract or lemon extract
1		egg
		white or colored granulated sugar

Heat oven to 375°. Beat half of the cake mix (dry), the shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix.

Divide dough into 4 equal parts. Roll each part 1/8 inch thick on lightly floured cloth-covered surface with cloth-covered rolling pin. Cut into desired shapes; sprinkle with sugar. Place 2 inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"60 Cookies"

Per serving: 59 calories (kcal); 3g Total Fat; (50% calories from fat); trace Protein; 7g Carbohydrate; 3mg Cholesterol; 67mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
To make the Southwestern-style blankets, cut dough into 2 1/2 x 4 1/2-inch rectangles. Press fork on each end of rectangle to create fringe. Sprinkle unbaked dough with colored sugar to form designs. Add more designs after cookies are completely cooled by using tubes of colored gels.

Make your own colored granulated sugar! Put 1/4 to 1/2 cup granulated sugar into a resealable plastic bag and add 1 to 3 drops of desired food color; seal bag. "Smooch," or knead, the bag around until all of the sugar is tinted.

Nutr. Assoc. : 0 0 4098 5403 0 ■

* Exported from MasterCook *

Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	tablespoon	granulated sugar
1/2	teaspoon	salt
1		egg
1/2	cup	all-purpose flour
1/2	cup	water
		OR
1/2	cup	milk
1	tablespoon	vegetable oil
		Vegetable oil
		Rosette Glaze -- (recipe follows)
		OR
		Powdered sugar
ROSETTE GLAZE		
1 1/2	cups	powdered sugar
3	tablespoons	milk
1/2	teaspoon	grated orange or lemon peel
		OR
1/2	teaspoon	vanilla
		OR
1/4	teaspoon	almond extract
		Food color, if desired

Beat granulated sugar, salt and egg in deep 1 1/2-quart bowl with electric mixer on medium speed. Beat in flour, water and 1 tablespoon oil until smooth. Heat oil (2 to 3 inches) in 3-quart saucepan over medium-high heat to 400°.

Heat rosette iron before making each cookie by placing in hot oil 1 minute. Tap excess oil from iron onto paper towel. Dip hot iron into batter just to top edge (do not go over top). Fry about 30 seconds or until golden brown. Immediately remove rosette. Invert onto paper towel to cool. Just before serving, dip rosettes into Rosette Glaze, or sprinkle with powdered sugar.

ROSETTE GLAZE:

Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
 "24 Cookies"

Per serving: 50 Calories (kcal); 1g Total Fat; (15% calories from fat); 1g Protein; 10g Carbohydrate; 8mg Cholesterol; 48mg Sodium
 Food Exchanges: 0 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 1/2

NOTES : Cookie Tips

Be sure the rosette iron is hot enough or the batter will stick.
Test the first rosette for crispness. If it isn't crisp enough,
the batter is too thick; stir in a small amount of water or milk,
about 1 or 2 tablespoons.

These delicate, lacy cookies are easily broken, so store them
carefully in a loosely covered, flat container.

Nutr. Assoc. : 0 0 0 0 0 0 2130706543 ■ ■ 2130706543 ■ ■ 0 0 0 0 20085 0
2130706543 0 2130706543 2130706543

* Exported from MasterCook *

Rum-Raisin Sandwich Cookies

Recipe By :
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter 1 Chapter 5
Easy Drop Cookies Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	powdered sugar
1	cup	butter or margarine -- softened
1		egg
2 1/4	cups	all-purpose flour
1/4	teaspoon	cream of tartar
1	cup	raisins -- finely chopped
		Rum Frosting -- (recipe follows)
RUM FROSTING		
2	cups	powdered sugar
1/4	cup	butter or margarine -- softened
1/4	teaspoon	rum extract
2	tablespoons	milk

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cream of tartar. Stir in raisins. Divide dough in half. Shape each half into roll, 10 inches long. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut rolls into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Spread about 1 teaspoon frosting between bottoms of pairs of cookies.

RUM FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
"36 Cookies"
T(chill):
"2:00"

Per serving: 138 Calories (kcal); 7g Total Fat; (41% calories from fat); 1g Protein; 19g Carbohydrate; 5mg Cholesterol; 77mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

Serving Ideas : Create twice the taste sensation by serving these delicious cookies with rum raisin ice cream.

NOTES : Cookie Tips

To prevent "clumping," toss raisins with 1 tablespoon flour from the recipe before adding to the dough.

Nutr. Assoc. : 0 4098 0 0 0 4680 2130706543 0 0 0 4098 0 0

* Exported from MasterCook *

Russian Tea Cakes

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1/2	cup	powdered sugar
1	teaspoon	vanilla
2 1/4	cups	all-purpose flour
1/4	teaspoon	salt
3/4	cup	finely chopped nuts
		Powdered sugar

Heat oven to 400°. Beat butter, 1/2 cup powdered sugar and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Stir in nuts.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 9 minutes or until set but not brown. Immediately remove from cookie sheet; roll in powdered sugar. Cool completely on wire rack. Roll in powdered sugar again.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

Per serving: 74 Calories (kcal); 5g Total Fat; (61% calories from fat); 1g Protein; 6g Carbohydrate; 0mg Cholesterol; 56mg Sodium

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 0
 Other Carbohydrates

NOTES : Cookie Tips
 These rich little cookies are extra special when made with
 macadamia nuts.

Make It Your Way
 Toasted Coconut Tea Cakes are a special treat for coconut lovers.
 Omit nuts and place 3/4 cup coconut in an ungreased shallow pan.
 Bake uncovered at 350° for 5 to 7 minutes, stirring occasionally,
 until golden brown. Allow coconut to cool before adding to dough.
 Nutr. Assoc. : 4098 0 0 0 0 2677 0

* Exported from MasterCook *

snickerdoodles

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	sugar
1	tablespoon	ground cinnamon
1 1/2	cups	sugar
1/2	cup	shortening
1/2	cup	butter or margarine -- softened
2		eggs
2 3/4	cups	all-purpose flour
2	teaspoons	cream of tartar
1	teaspoon	baking soda
1/4	teaspoon	salt

Heat oven to 400°. Mix 1/4 cup sugar and the cinnamon; set aside. Beat 1 1/2 cups sugar, the shortening, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.

Shape dough into 1 1/4-inch balls. Roll in sugar-cinnamon mixture. Place about 2 inches apart on ungreased cookie sheet. Bake about 10 minutes or until centers are almost set. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:
 "Long ago, little cookies that could be made quickly were given the nonsense name, Snickerdoodles."
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 Yield:
 "48 Cookies"
 T(Bake):
 "0:10"

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt

Per serving: 94 Calories (kcal); 4g Total Fat; (40% calories from fat); 1g Protein; 13g Carbohydrate; 8mg Cholesterol; 62mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : "I Don't Have That"

If your cinnamon container is empty, substitute 1 tablespoon apple pie spice.

Nutr. Assoc. : 0 0 0 0 4098 3218 0 0 0 0

* Exported from MasterCook *

Snowflakes

Recipe By :
Serving Size : 42 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
3		eggs -- beaten
2	tablespoons	vegetable oil
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1 3/4	cups	all-purpose flour (1 3/4 to 2 cups)
		Vegetable oil
		Powdered sugar

Mix eggs, 2 tablespoons oil, the baking powder and salt in large bowl with spoon. Gradually stir in enough flour to make a very stiff dough. Turn onto lightly floured surface. Knead 5 minutes.

Heat oil (at least 1 inch deep) in Dutch oven to 375°. Roll half of dough at a time ■ thin as possible on generously floured surface, turning dough frequently to prevent sticking. (Dough will bounce back; continue rolling until it stays stretched out.)

Cut dough into 3-inch squares, hexagons or circles, using pastry wheel, knife or cookie cutter. Fold pieces into fourths. Cut random designs into edges.* Open folded dough. Fry 2 or 3 opened dough pieces at a time about 30 seconds or until light brown. Turn quickly and fry about 30 seconds or until light brown on other side. Drain on paper towels. Cool completely. Sprinkle with powdered sugar just before serving.

*Cut all pieces before starting to fry, placing them on lightly floured surface.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"42 Cookies"

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Per serving: 29 Calories (kcal); 1g Total Fat; (31% calories from fat); 1g Protein; 4g Carbohydrate; 13mg Cholesterol; 23mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 0 other Carbohydrates

NOTES : Cookie Tips
 Cut these snowflake cookies just as you would fold paper snowflakes. Canape cutters can also be used to cut designs in the dough.

For a quick and easy way to sprinkle cookies, keep a salt shaker filled with powdered sugar in your cupboard.

Nutr. Assoc. : 3218 0 0 0 14 0 0

* Exported from MasterCook *

soft Molasses Cookies

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
3/4	cup	sour cream
1/2	cup	light or dark molasses
1		egg
3	cups	all-purpose flour
1 1/2	teaspoons	baking soda
1	teaspoon	ground ginger
1	teaspoon	ground cinnamon
1/2	teaspoon	salt
		sugar, if desired

Heat oven to 375°. Beat 1 cup sugar, the butter, shortening, sour cream, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Sprinkle sugar over cookies while still warm.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "48 Cookies"

Per serving: 99 Calories (kcal); 5g Total Fat; (44% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 88mg Sodium

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2
Other Carbohydrates

NOTES : Cookie Tips
Before measuring the molasses, spray the measuring cup with
cooking spray; the molasses will come out of the cup much easier.

Make It Your Way
Childhood memories may capture a soft, puffy molasses cookie
covered in a creamy white frosting. Make Frosted Soft Molasses
Cookies by frosting them with Vanilla Frosting (from Frosted
Banana Oaties recipe), instead of sprinkling them with sugar.
Nutr. Assoc. : 0 4098 0 0 4171 0 0 0 0 0 0

* Exported from MasterCook *

Sour Cream Cookies

Recipe By :
Serving Size : 72 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	packed brown sugar
1	cup	sour cream
1/2	cup	shortening
1	teaspoon	vanilla
2		eggs
2 3/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/2	teaspoon	salt
1	cup	chopped pecans, if desired
		Browned Butter Glaze -- (recipe follows)
		BROWNED BUTTER GLAZE
1/3	cup	butter or margarine
2	cups	powdered sugar
1 1/2	teaspoons	vanilla
2	tablespoons	hot water (2 to 3 tablespoons)

Heat oven to 375°. Beat brown sugar, sour cream, shortening, vanilla and
eggs in large bowl with electric mixer on medium speed, or mix with spoon.
Stir in flour, baking soda and salt. Stir in pecans.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased
cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains
when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to
wire rack. Cool completely. Spread with Browned Butter Glaze.

BROWNED BUTTER GLAZE:

Heat butter in 1-quart saucepan over low heat, stirring occasionally,
until golden brown; remove from heat. Stir in remaining ingredients until
smooth and spreadable.

Please note, if you should change this recipe it will no longer be an
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 Yield:
 "72 Cookies"

- - - - -

Per serving: 88 calories (kcal); 4g Total Fat; (42% calories from fat); 1g Protein; 12g Carbohydrate; 7mg Cholesterol; 39mg Sodium
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way
 For apples and spice and everything nice, try Applesauce Cookies. Substitute 3/4 cup applesauce for sour cream. Stir in 1 teaspoon ground cinnamon, 1/4 teaspoon ground cloves and 1 cup raisins with the flour.

Warm-up to tropical flavor with Coconut-Sour Cream Cookies. All you do is substitute shredded coconut for the pecans.

You can't work for peanuts, but you can put them in your cookies! Salted Peanut-Sour Cream Cookies are easy to make, just substitute salted peanuts for the pecans.

Old-fashioned flavor can be found in Spice-Sour Cream Cookies. Mix 1/2 cup granulated sugar, 1 teaspoon ground cinnamon and 1/4 teaspoon ground cloves; sprinkle over cookies before baking. Omit glaze.

Nutr. Assoc. : ■ 0 0 0 3218 0 0 0 20148 2130706543 0 0 4098 0 0 1582

* Exported from MasterCook *

Sour Cream-Milk Chocolate Chip Cookies

Recipe By :
 Serving Size : 42 Preparation Time : 0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	sugar
1/2	cup	sour cream
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1	teaspoon	vanilla
1		egg
2 1/4	cups	all-purpose flour
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1	(11 1/2 ounce)	package milk chocolate chips (2 cups)

Heat oven to 350°. Beat sugar, sour cream, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until set and just beginning to brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

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 Yield:
 "42 Cookies"

- - - - -

Per serving: 120 Calories (kcal); 5g Total Fat; (39% calories from fat); 1g
 Protein; 17g Carbohydrate; 10mg Cholesterol; 48mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1
 Other Carbohydrates

NOTES : Make It Your Way
 For white-on-white cookies, try Sour Cream-Vanilla Milk Chip
 Cookies; just substitute vanilla milk (white) chips for the milk
 chocolate chips.

"I Don't Have That"
 Substitute regular plain yogurt for the sour cream.
 Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 4139

* Exported from MasterCook *

Sour Cream-Sugar Cookies

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/3	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	lemon extract
1		egg
2 2/3	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
1/2	teaspoon	salt
2/3	cup	sour cream
		Sugar

Heat oven to 375°. Beat 1 cup sugar, the butter, shortening, lemon extract
 and egg in large bowl with electric mixer on medium speed, or mix with
 spoon. Stir in flour, baking powder, baking soda, salt and sour cream.

Roll one third of dough at a time 1/4 inch thick on well-floured
 cloth-covered surface. Cut into desired shapes. Place about 2 inches apart
 on ungreased cookie sheet. Sprinkle with sugar. Bake 7 to 8 minutes or
 until almost no indentation remains when touched in center. Remove from
 cookie sheet to wire rack.

 Please note, if you should change this recipe it will no longer be an
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 analysis programs and different nutrient databases, variations in results
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 Yield:
 "36 Cookies"

- - - - -

Per serving: 94 Calories (kcal); 4g Total Fat; (40% calories from fat); 1g
 Protein; 13g Carbohydrate; 12mg Cholesterol; 82mg Sodium
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2
 Other Carbohydrates

NOTES : Cookie Tips
 If some of your cut-out cookies are thicker than the others, don't
 reroll the dough. Instead, place the thinner ones in the center of
 the cookie sheet and the thicker ones around the edge to get more
 even browning.

A partly empty cookie sheet will produce unevenly baked cookies.
 If there isn't enough dough to fill a cookie sheet, use an
 upside-down cake pan.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 0 0

* Exported from MasterCook *

spicy Iced Applesauce Cookies

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Chapter 3 kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/4	cups	packed brown sugar
1/4	cup	butter or margarine -- softened
1/4	cup	applesauce
1		egg
2 1/4	cups	all-purpose flour
2	teaspoons	baking powder
1/2	teaspoon	salt
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground nutmeg
1/2	teaspoon	ground cloves
		icing -- (recipe follows)
		colored sugar if desired
		ICING
1	envelope	unflavored gelatin
1/2	cup	cold water
1/2	cup	granulated sugar
1	cup	powdered sugar
1/2	teaspoon	baking powder
1	teaspoon	vanilla
	Dash	salt

Beat brown sugar, butter, applesauce and egg in large bowl with electric
 mixer on medium speed, or mix with spoon. Stir in remaining ingredients
 except Icing and colored sugar. Cover and refrigerate at least 1 hour
 until chilled.

Heat oven to 375°. Grease cookie sheet. Roll dough 1/8 inch thick on
 floured cloth-covered surface. Cut with 2 1/2-inch cookie cutters. Place

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 cookies about 1 inch apart on cookie sheet. Bake 7 to 9 minutes or until
 edges are light brown. Immediately remove from cookie sheet to wire rack.
 Cool completely. Frost with Icing. Sprinkle with colored sugar. Let icing
 dry about 2 hours before stacking cookies.

ICING:

sprinkle gelatin on cold water in 1 1/2-quart saucepan to soften. Stir in
 granulated sugar. Heat to rolling boil; reduce heat. Simmer uncovered 10
 minutes, stirring frequently. Pour hot mixture over powdered sugar in
 small bowl; beat with electric mixer on medium speed until smooth. Beat in
 remaining ingredients on high speed, scraping bowl frequently, until soft
 peaks form and icing is glossy.

Please note, if you should change this recipe it will no longer be an
 approved Betty Crocker® Recipe.

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 is different from the nutritional information listed in the Betty Crocker®
 cookbooks. Because MasterCook and Betty Crocker® use different nutritional
 analysis programs and different nutrient databases, variations in results
 are expected.

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Yield:
 "36 Cookies"

T(chill):
 "1:00"

Per serving: 105 Calories (kcal); 2g Total Fat; (12% calories from fat); 1g
 Protein; 22g Carbohydrate; 9mg Cholesterol; 87mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1
 Other Carbohydrates

NOTES : Cookie Tips

Cut shapes as close together as possible; that way, you'll get
 more cookies out of your dough.

The icing comes out snowy white and stays white even when it
 hardens; it would make a great icing to use for decorating
 gingerbread houses.

Nutr. Assoc. : 0 0 0 0 0 0 0 0 0 3615 2130706543 2130706543 0 0 0 0 0 0 0
 0 0

* Exported from MasterCook *

Spicy Pumpkin-Date Cookies

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1	cup	canned pumpkin
2		eggs
2	cups	all-purpose flour
2	teaspoons	baking powder
2	teaspoons	ground cinnamon

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1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 cup chopped dates
1/2 cup chopped walnuts

Heat oven to 375°. Beat sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in pumpkin and eggs. Stir in remaining ingredients except dates and walnuts. Stir in dates and walnuts.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until edges are set. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Cookies"

Per serving: 75 calories (kcal); 3g Total Fat; (33% calories from fat); 1g Protein; 12g Carbohydrate; 8mg Cholesterol; 45mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 other Carbohydrates

NOTES : Nutmeg
Nutmeg was popular throughout the world from the fifteenth to the nineteenth century. Nutmeg is a seed from the nutmeg tree. Whole nutmeg can be grated or you can buy ground nutmeg. The nutmeg seed also gives us a second spice called mace. The mace comes from a lacy membrane surrounding the seed. Mace is more pungent tasting than nutmeg but can be used interchangeably.

Make It Your Way

To make Spicy Pumpkin-Date Cookies with Cream Cheese Frosting, use the Cream Cheese Frosting recipe in Banana-Nut Bars recipe.

Nutr. Assoc. : 0 4098 ■ 3218 ■ 0 ■ 0 0 3615 2662 20187

* Exported from MasterCook *

Spicy Seascape Cookies

Recipe By :
Serving Size : 54 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	butter or margarine -- softened
2/3	cup	powdered sugar
2	tablespoons	light molasses
1		egg
2	cups	all-purpose flour

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 2 teaspoons ground cardamom
 1 1/2 teaspoons ground cinnamon
 1 teaspoon baking soda
 Thin Glaze -- (recipe follows)

THIN GLAZE
 3/4 cup powdered sugar
 1 tablespoon plus 1 1/2 teaspoons hot water
 Peach or coral paste food color

Heat oven to 325°. Grease cookie sheet. Beat butter, powdered sugar, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cardamom, cinnamon and baking soda.

Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. Cut into sand dollars, starfish and scallops as directed below. Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Prepare Thin Glaze; decorate cookies as directed.

THIN GLAZE:

Mix all ingredients until smooth. If glaze becomes too stiff, add additional hot water, 1/2 teaspoon at a time.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "54 Cookies"

 Per serving: 55 Calories (kcal); 3g Total Fat; (43% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 54mg Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; ■ Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips
 Generous amounts of cardamom and cinnamon give these cookies their spicy kick. If you prefer a milder flavor, cut the amount of spices in half.

Cardamom
 Cardamom is an exotic spice with a warm, slightly pungent flavor. It's best to purchase the whole pods and crush the seeds as needed because the ground seeds quickly lose their flavor and aroma.

Sand Dollars: Cut dough with round 3-inch cutter. Place on cookie sheet. Draw five-pointed star in middle of circle. Make small hole in center and indentations at edge of circle. After baking, brush with uncolored Thin Glaze; sprinkle with granulated sugar if desired.

Starfish: Cut dough with five-pointed star-shape cutter. Place on cookie sheet. Curve tips of stars and make indentations down center of each starfish "arm" with knife. After baking, brush with tinted Thin Glaze.

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Scallops: Cut dough with scalloped 2 1/2-inch round cutter. Cut 2 small wedges off bottom of circle to form base of shell. Draw curved lines across top, using knife, to form shell pattern. After baking, brush with tinted Thin Glaze. While glaze is still wet, lightly sprinkle with baking cocoa; brush to make marbled effect.

Nutr. Assoc. : 4098 0 0 0 0 0 0 2130706543 ■ ■ ■ 1582 0

* Exported from MasterCook *

Springerle

Recipe By :
Serving Size : 36 Preparation Time : 0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient	Preparation Method
1	cup	sugar	
2		eggs	
2	cups	all-purpose flour	
2	teaspoons	anise seed	

Heat oven to 325°. Beat sugar and eggs with electric mixer on medium speed about 5 minutes or until thick and lemon colored. Stir in flour and anise seed.

Roll half of dough at a time 1/4 inch thick on floured cloth-covered surface. Roll well-floured springerle rolling pin over dough to emboss with designs. Cut out cookies around designs. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

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Yield:
"36 Cookies"

Per serving: 51 Calories (kcal); trace Total Fat; (5% calories from fat); 1g Protein; 11g Carbohydrate; 10mg Cholesterol; 3mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates

NOTES : Anise Seed
Anise seed is one of the oldest cultivated spices and was enjoyed by the early Egyptians. It has a sweet mildly licorice taste and is used for flavoring candy, baked products and seafood.

Nutr. Assoc. : 0 3218 0 0

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Sugar Cookie Stockings

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Recipe By :
 Serving Size : 12 Preparation Time :0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
		Mary's Sugar Cookies -- (see recipe) Food colors, if desired Thin Cookie Glaze -- (recipe follows) OR
2/3	cup	Decorator's Frosting -- (see recipe)
		THIN COOKIE GLAZE
2	cups	powdered sugar
2	tablespoons	milk
1/4	teaspoon	almond extract
4	drops	red or green food color (4 to 5 drops)
1/3	cup	(about) powdered sugar

Prepare and refrigerate dough for Mary's Sugar Cookies as directed, tinting dough with desired food colors.

Heat oven to 375°. Roll one third of dough at a time 3/16 inch thick on lightly floured cloth-covered surface. Cut into 6- to 8-inch stockings.

Place stockings on ungreased cookie sheet. Cut accent dough (toes, heels, cuffs) to place on stockings if desired. Bake about 9 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Thin Cookie Glaze.

THIN COOKIE GLAZE:

Mix 2 cups powdered sugar, the milk, and almond extract. Tint half of the mixture with food color. Add additional milk, a few drops at a time, if necessary, or until desired spreading consistency. Place baked cookies on wire rack. Pour small amount of tinted glaze over each cookie; spread to edge with spatula. Add enough powdered sugar to remaining glaze to make frosting that can be used in a decorating bag and will hold its shape. Place in decorating bag with #2 writing tip. Decorate cookies as desired. Makes enough to glaze and decorate 8 to 10 stockings.

YIELD: 7 to 12 cookies

1. Enlarge grid to desired size and draw in stocking shapes.
2. Add toy-shape cookies to top of stocking and accent dough to toes, heels and cuffs if desired.

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 Yield:
 "12 Cookies"
 T(chill):
 "2:00"

Per serving: 468 Calories (kcal); 16g Total Fat; (30% calories from fat); 3g Protein; 79g Carbohydrate; 16mg Cholesterol; 291mg Sodium
 Food Exchanges: 1 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 3 Fat; 4 Other Carbohydrates

NOTES : Cookie Tips

Feel free to make any shape you like. Draw a Santa's hat, Christmas tree or bell and use that as the pattern to make a host of holiday cookies.

Start a tradition ■y making these cookies with your family to enjoy during the holidays or to give as gifts.

Nutr. Assoc. : 0 3314 2130706543 ■ 2130706543 ■ ■ ■ 0 0 4706 1191

* Exported from MasterCook *

Decorator's Frosting

Recipe By :
 Serving Size : 36 Preparation Time :0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
2	cups	powdered sugar
1/2	teaspoon	vanilla
2	tablespoons	milk
		OR
2	tablespoons	half-and-half
		Food coloring, if desired

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

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Yield:
 "2/3 cup"

 Per serving: 27 Calories (kcal); trace Total Fat; (1% calories from fat); trace Protein; 7g Carbohydrate; trace Cholesterol; trace Sodium
 Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates

Nutr. Assoc. : 0 0 0 0 2130706543 ■

* Exported from MasterCook *

Mary's sugar Cookies

Recipe By :
 Serving Size : 60 Preparation Time :0:00
 Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	powdered sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1/2	teaspoon	almond extract
1		egg
2 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1	teaspoon	cream of tartar
		Granulated sugar

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about ■ hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into desired shapes. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with granulated sugar. Bake 7 to ■ minutes or until light brown. Remove from cookie sheet to wire rack.

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Description:

"Sweet, crisp sugar cookies have made the grade throughout the years. Whether sprinkled with colored sugar, frosted or elaborately decorated, they're as popular as ever."

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T(chill):

"2:00"

Per serving: 59 calories (kcal); 3g Total Fat; (47% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 58mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

One of the nice things about rolled cookies is that they will wait until you are ready to bake them. Because the dough can always be refrigerated (and can be frozen, too), they're very convenient. We love them because they present lots of opportunity for creativity.

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Simple cookies are ideal for teaching the beginning baker how to handle a rolling pin.

Make It Your Way

Fruit-Flavored Sugar Cookies are very easy to make. Just sprinkle the cut out cookies with fruit-flavored gelatin instead of granulated sugar.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

Sugar Cookie Tarts

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 1 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
2	cups	sugar
1	cup	shortening
3/4	cup	butter or margarine -- softened
2	teaspoons	vanilla
1		egg
3 1/2	cups	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt
		Cream Cheese Spread -- (recipe follows)
		CREAM CHEESE SPREAD
1	(8 ounce) package	cream cheese -- softened
1/2	cup	powdered sugar
1	teaspoon	vanilla
		Toppings (sliced fresh fruit, miniature chocolate chips, chopped pecans or jam with toasted sliced almonds)

Heat oven to 375°. Beat sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/4 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Prepare Cream Cheese Spread. Spread about 2 teaspoons spread over each cookie. Arrange Toppings on spread. Store covered in refrigerator.

CREAM CHEESE SPREAD:

Mix all ingredients until smooth.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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Yield:
"30 Cookies"

Per serving: 243 Calories (kcal); 14g Total Fat; (52% calories from fat); 2g Protein; 27g Carbohydrate; 15mg Cholesterol; 112mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 3 Fat; 1 Other Carbohydrates

NOTES : Cookie Tips
In a hurry? A thin-rimmed glass or clean, empty food can makes a good substitute for a cookie cutter.

Make It Your way
Bake these cookies, but leave out the fruit and replace Cream Cheese Spread with Creamy Frosting (see Chocolate Shortbread recipe). Make Bird's Nest Cookies by spreading each cookie with frosting, sprinkling with plain, toasted or tinted coconut and centering 3 jelly beans in the middle of each.

Nutr. Assoc. : 0 0 4098 0 0 0 0 0 2130706543 0 0 0 0 0 0 0 0

* Exported from MasterCook *

sunflower Cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1 1/2	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
1 1/3	cups	all-purpose flour
1	cup	old-fashioned or quick-cooking oats
1/2	teaspoon	baking powder
1/4	teaspoon	salt
1/2	cup	unsalted sunflower nuts
1/4	teaspoon	yellow food color

Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt. Divide dough into one-third and two-thirds portions. Stir sunflower nuts into one-third dough. Stir food color into two-thirds dough.

Shape sunflower dough into two 3/4-inch rolls, 8 inches long. Divide yellow dough in half. Pat each half into rectangle, 8 x 4 inches, on lightly floured surface. Top each rectangle with roll of sunflower dough. Wrap yellow dough around roll of sunflower dough. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 350°. Grease cookie sheet. Cut rolls into 1/4-inch slices. Place about 2 inches apart on cookie sheet. Cut slits in outer yellow edge about every 1/2 inch to shape tips of petals. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"48 Cookies"
T(chill):
"2:00"

Per serving: 62 Calories (kcal); 3g Total Fat; (41% calories from fat); 1g
Protein; 8g Carbohydrate; 4mg Cholesterol; 40mg Sodium
Food Exchanges: 1/2 Grain(starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat;
1/2 other carbohydrates

NOTES : Sunflower Nuts
Sunflower nuts are the dried seeds of the sunflower and are
available plain or salted, dry-roasted or cooked in oil.

"I Don't Have That"
If you only have salted sunflower nuts in your cupboard, use them
and eliminate the 1/4 teaspoon salt called for in the recipe.
Nutr. Assoc. : ■ 4098 0 0 0 20223 0 0 5287 5641

* Exported from MasterCook *

sunshine cookies

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	almond extract
2		egg yolks
1 1/4	cups	yellow cornmeal
1	cup	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	salt

Heat oven to 400°. Beat sugar, butter, shortening, almond extract and egg
yolks in large bowl with electric mixer on medium speed, or mix with
spoon. Stir in remaining ingredients.

Roll half of dough at a time 1/8 inch thick on lightly floured surface.
Cut into desired shapes with 3-inch cutter. Place about 1 inch apart on
ungreased cookie sheet. Bake 6 to 8 minutes or until very light brown.
Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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analysis programs and different nutrient databases, variations in results
are expected.

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Yield:
"48 Cookies"

- - - - -

Per serving: 68 Calories (kcal); 3g Total Fat; (43% calories from fat); 1g
Protein; 9g Carbohydrate; 9mg Cholesterol; 44mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat;
1/2 Other Carbohydrates

Serving Ideas : These bright yellow cookies have a crunchy texture from the
cornmeal and are delicious served with fresh fruit.

NOTES : Cookie Tip
Did you know that the Dutch get credit for giving us the word
cookie? It comes from the Dutch word koekje and means "little
cake."
Nutr. Assoc. : 0 4098 0 0 3232 0 0 0 0

* Exported from MasterCook *

Swedish Half-Moon Cookies

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1 3/4	cups	all-purpose flour
1/2	cup	potato flour
		OR
1/2	cup	cornstarch
1/2	cup	powdered sugar
1	cup	butter or margarine -- well chilled and cut into cubes
1/8	teaspoon	almond extract
1		egg
1/2	cup	cherry preserves
1		egg white -- beaten
1/4	cup	white coarse sugar crystals (decorating sugar)
1/4	cup	finely chopped blanched almonds

Mix flours and powdered sugar in large bowl. Cut in butter, using pastry
blender or crisscrossing 2 knives, until mixture resembles fine crumbs.
Stir in almond extract and egg until dough leaves side of bowl. Cover and
refrigerate 1 hour.

Heat oven to 350°. Cover cookie sheet with baking parchment paper.

Roll one-fourth of dough at a time between pieces of waxed paper until 1/8
inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut
with fluted 3-inch round biscuit cutter. Spoon 1/2 teaspoon cherry
preserves onto half of each cookie. Fold dough over preserves to form
half-moon shape. Pinch edges to seal. Place on cookie sheet.

Brush dough with egg white. Sprinkle with sugar crystals and almonds. Bake
10 to 12 minutes or until edges are light brown. Remove from cookie sheet
to wire rack.

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Yield:
"36 Cookies"
T(Chill):
"1:00"

- - - - -

Per serving: 107 Calories (kcal); 6g Total Fat; (47% calories from fat); 1g Protein; 13g Carbohydrate; 5mg Cholesterol; 65mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Potato Flour
This tender cookie is made with potato flour (sometimes called "potato starch"). It is often found in stores near the cornstarch, in a section with gluten-free products and in health food stores.

"I Don't Have That"
Replace cherry preserves with peach preserves. The peach flavor blends well with the flavor of almonds.

Nutr. Assoc. : 0 0 0 2130706543 0 4098 0 0 0 ■ 1440 20020

* Exported from MasterCook *

The Ultimate Brownie

Recipe By :
Serving Size : 24 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
5	ounces	unsweetened baking chocolate
2/3	cup	butter or margarine
1 3/4	cups	sugar
2	teaspoons	vanilla
3		eggs
1	cup	all-purpose flour
1	cup	chopped nuts

Heat oven to 350°. Grease square pan, 9 x 9 x 2 inches. Melt chocolate and butter over low heat, stirring frequently; remove from heat. Cool slightly.

Beat sugar, vanilla and eggs in large bowl with electric mixer on high speed 5 minutes. Beat in chocolate mixture on low speed. Beat in flour just until blended. Stir in nuts.

Spread batter in pan. Bake 40 to 45 minutes or just until brownies begin to pull away from sides of pan. Cool completely. Cut into 6 rows by 4 rows.

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 are expected.

Description:

"Chocolate, chocolate, chocolate! It often wins hands down as a top
 choice, and this moist, fudgy brownie fills the bill."

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Yield:

"24 Brownies"

- - - - -

Per serving: 197 Calories (kcal); 12g Total Fat; (52% calories from fat); 3g
 Protein; 22g Carbohydrate; 23mg Cholesterol; 68mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat;
 1 Other Carbohydrates

NOTES : Cookie Tips

Be sure not to overbake brownies because the edges will get hard
 and dry.

Make It Your Way

To make Triple Chocolate Brownies, stir in a 6-ounce bag of
 semisweet chocolate chips with the nuts and then spread with
 Chocolate Frosting (see Chocolate Drop Cookies recipe).

Nutr. Assoc. : 2132 4098 0 0 3218 0 0

* Exported from MasterCook *

The Ultimate Chocolate Chip Cookie

Recipe By :
 Serving Size : 42 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	butter or margarine -- softened
1 1/4	cups	granulated sugar
1 1/4	cups	packed brown sugar
1	tablespoon	vanilla
2		eggs
4	cups	all-purpose flour
2	teaspoons	baking soda
1/2	teaspoon	salt
2	cups	coarsely chopped nuts, if desired
1	(24 ounce) package	semisweet chocolate chips (4 cups)

Heat oven to 375°. Beat butter, sugars, vanilla and eggs in large bowl
 with electric mixer on medium speed, or mix with spoon. Stir in flour,
 baking soda and salt (dough will be stiff). Stir in nuts and chocolate
 chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2
 inches apart onto ungreased cookie sheet. Flatten slightly with fork. Bake
 13 to 15 minutes or until light brown (centers will be soft). Cool 1 to 2
 minutes; remove from cookie sheet to wire rack.

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Yield:

"42 Cookies"

- - - - -

Per serving: 231 calories (kcal); 12g Total Fat; (43% calories from fat); 2g Protein; 32g Carbohydrate; 9mg Cholesterol; 169mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tip

Making these cookies will go a lot faster if you use a #16 cookie/ice-cream scoop. Level off the cookie dough in the scoop on the edge of the bowl.

Make It Your way

Go all out! To get rave reviews, make Four Chip Cookies using 1 cup each semisweet chocolate chips, milk chocolate chips, vanilla milk (white) chips and butterscotch chips in place of 4 cups semisweet chocolate chips. The other thing you could do to make these extra special would be to toast the nuts before adding them to the dough.

Nutr. Assoc. : 4098 0 0 0 3218 0 0 0 0 4886

* Exported from MasterCook *

The Ultimate Date Bars

Recipe By :
Serving Size : 32 Preparation Time :0:00
Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	Date Filling -- (recipe follows)
1	cup	butter or margarine -- softened
1 3/4	cups	packed brown sugar
1 1/2	cups	all-purpose flour
1 1/2	cups	quick-cooking or old-fashioned oats
1/2	teaspoon	baking soda
1/2	teaspoon	salt
DATE FILLING		
2	(8 ounce) packages	pitted dates -- chopped
1/4	cup	sugar
1 1/2	cups	water

Prepare Date Filling; cool.

Heat oven to 400°. Mix butter and brown sugar in large bowl with spoon. Stir in remaining ingredients. Press half of the oat mixture in ungreased rectangular pan, 13 x 9 x 2 inches. Spread with filling. Top with remaining oat mixture; press gently into filling.

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Bake 25 to 30 minutes or until light brown. Cool 30 minutes. Cut into 8
rows by 4 rows while warm.

DATE FILLING:

Mix all ingredients in 2-quart saucepan. Cook over low heat 10 minutes,
stirring constantly, until thickened.

Please note, if you should change this recipe it will no longer be an
approved Betty Crocker® Recipe.

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cookbooks. Because MasterCook and Betty Crocker® use different nutritional
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are expected.

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Yield:
"32 Bars"

Per serving: 157 Calories (kcal); 6g Total Fat; (33% calories from fat); 2g
Protein; 25g Carbohydrate; 0mg Cholesterol; 123mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 1/2 Fruit; 1 Fat;
1/2 Other Carbohydrates

NOTES : Cookie Tips

In a hurry? Use the chopped dates, which are lightly coated with
sugar to prevent sticking. If you choose to chop your own whole
dates, try one of these methods to help prevent sticking: Spray
your knife with cooking spray several times during chopping, run
your knife under cold water several times during chopping or
cut-up dates using kitchen shears sprayed with cooking spray.

Make It Your Way

Add some tang with the tart flavor of dried apricots. For
Date-Apricot Bars, skip the Date Filling. In its place mix an
8-ounce box of chopped dates, 1 1/2 cups chopped dried apricots (8
ounces), 1/2 cup sugar and 1 1/2 cups water in saucepan. Cook over
medium-low heat about 10 minutes, stirring constantly, until
thickened. Cool and continue as directed.

Nutr. Assoc. : 2130706543 4098 ■ 0 20223 0 0 0 0 500 0 0

* Exported from MasterCook *

The Ultimate Oatmeal Cookie

Recipe By :
Serving Size : 36 Preparation Time : 0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1 1/4	cups	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	baking soda
1	teaspoon	ground cinnamon
1	teaspoon	vanilla
1/2	teaspoon	salt

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2 eggs
3 cups quick-cooking or old-fashioned oats
1 1/3 cups all-purpose flour
1 cup raisins, if desired

Heat oven to 350°. Beat all ingredients except oats, flour and raisins in large bowl with electric mixer on medium speed, or mix with spoon. Stir in oats, flour and raisins.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"It's not always the fancy recipes that people ask for the most because oatmeal cookies continue to be an all-time favorite."

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Yield:

"36 Cookies"

Per serving: 133 Calories (kcal); 6g Total Fat; (38% calories from fat); 2g Protein; 19g Carbohydrate; 10mg Cholesterol; 131mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Oats can be measured either by pouring them into a measuring cup or by dipping the measuring cup into the oats container.

Make It Your way

Kids love Oatmeal-Chocolate Chip Cookies. To make them, just omit the cinnamon and stir in a 12-ounce package of semisweet or milk chocolate chips with the oats and flour.

Nutr. Assoc. : 0 4098 ■ 0 0 ■ 3218 20223 0 4680

* Exported from MasterCook *

The Ultimate Refrigerator Cookies

Recipe By :

Serving Size : 72 Preparation Time :0:00

Categories : Chapter 5

Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
3	cups	all-purpose flour

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1 1/2 teaspoons ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped nuts

Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon, baking soda and salt. Stir in nuts. Shape dough into rectangle, 10 x 3 inches. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut rectangle into 1/8-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"72 Cookies"

T(chill):
"2:00"

Per serving: 58 Calories (kcal); 3g Total Fat; (46% calories from fat); 1g Protein; 7g Carbohydrate; 3mg Cholesterol; 55mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

If you like thin, crisp cookies, the refrigerator technique is for you. The thinner you slice the dough, the crisper the cookies will be. Watch the cookies carefully while they are in the oven to prevent overbaking.

To intensify the nut flavor in these cookies, toast the nuts before adding to the dough. To toast nuts, bake uncovered in ungreased shallow pan in 350° oven about 10 minutes, stirring occasionally, until golden brown.

Nutr. Assoc. : 0 4098 0 0 0 0 0 0

* Exported from MasterCook *

The ultimate Spritz

Recipe By :
Serving Size : 78 Preparation Time :0:00
Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1/2	cup	sugar
2 1/4	cups	all-purpose flour
1/4	teaspoon	salt
1		egg

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1/4 teaspoon almond extract

OR

1/4 teaspoon vanilla

currants raisins candies colored sugar,
finely chopped nuts, candied fruit or
fruit peel, if desired

Heat oven to 400°. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"The name for these cookies comes from the German word spritzen, meaning "to squirt" because the soft dough is squirted or pushed through a cookie press to make fancy designs."

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Yield:

"78 Cookies"

Per serving: 40 Calories (kcal); 2g Total Fat; (54% calories from fat); trace Protein; 4g Carbohydrate; 2mg Cholesterol; 35mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Wonderful, warm memories and family traditions are often centered around the holidays. We often go the extra mile and do something just a little more special. For many of us, that means making spritz cookies. This tender, little butter cookie has passed the test of time.

Cookie Tip

These cookies are delicate and crisp with a rich, buttery flavor that is perfect for any occasion.

Make It Your Way

Chocolate Spritz are easily made by stirring 2 ounces unsweetened chocolate, melted and cooled, into the margarine-sugar mixture.

To make Spice Spritz, stir in 1 teaspoon ground cinnamon, 1/2 teaspoon ground nutmeg and 1/4 teaspoon ground allspice with the flour.

Nutr. Assoc. : 4098 0 0 0 0 0 0 2130706543 ■ ■

* Exported from MasterCook *

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Celebrate with Cookies Chapter 7

Amount	Measure	Ingredient -- Preparation Method
1	cup	powdered sugar
1	cup	butter or margarine -- softened
1	tablespoon	white vinegar
2 1/4	cups	all-purpose flour
1 1/2	teaspoons	ground ginger
3/4	teaspoon	baking soda
1/4	teaspoon	salt
6	drops	red food color

Heat oven to 400°. Beat powdered sugar, butter and vinegar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except food color. Divide dough in half. Mix food color into one half. (If dough is too dry, stir in milk, 1 teaspoon at a time.)

Roll dough 1/8 inch thick on lightly floured cloth-covered surface. Cut into heart shapes with various sizes of cookie cutters. Place smaller hearts on larger hearts of different color dough if desired. Place about 2 inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until set but not brown. Cool 1 to 2 minutes; carefully remove from cookie sheet to wire rack. Cool completely. Decorate with white and pink Decorator's Frosting (see recipe) if desired.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Valentine's Day, named after Saint valentine, is observed on February 14 with the exchange of cards and other tokens of affection."

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Yield:

"48 Cookies"

 Per serving: 65 calories (kcal); 4g Total Fat; (52% calories from fat); 1g Protein; 7g Carbohydrate; 0mg cholesterol; 75mg Sodium
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates

NOTES : Cookie Tip

If using plastic cookie cutters, dip in vegetable oil to get a sharper, more defined edge on cookies.

Nutr. Assoc. : 0 4098 0 0 0 0 0 4706

* Exported from MasterCook *

Three-Leaf Clovers

Recipe By :

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Serving Size : 24 Preparation Time :0:00
 Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1 1/3	cup	sugar
2	tablespoons	honey
1		egg
2 1/3	cups	all-purpose flour
1/2	teaspoon	ground cloves
2	tablespoons	sugar
1/4	teaspoon	ground cloves

Heat oven to 350°. Mix butter, 1/3 cup sugar, the honey and egg in large bowl with spoon. Stir in flour and 1/2 teaspoon cloves.

Shape dough into 3/4-inch balls. For each cookie, arrange 3 balls of dough together to form a triangle about 2 inches apart on ungreased cookie sheet. Mix 2 tablespoons sugar and 1/4 teaspoon cloves. Press bottom of glass into dough to grease, then dip into sugar-clove mixture; press on triangles until 1/4 inch thick. Bake 10 to 12 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"Just mixing these cookies is a pleasure! The delicious aroma of cloves is perfect on an autumn afternoon."

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Yield:

"24 Cookies"

Per serving: 135 calories (kcal); 8g Total Fat; (52% calories from fat); 2g Protein; 15g Carbohydrate; 8mg Cholesterol; 92mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

Serving Ideas : Serve cookies with a cup of tea.

NOTES : Cloves

Cloves are the aromatic dried unopened buds of the clove tree. The flavor is powerful and spicy.

Nutr. Assoc. : 4098 0 0 0 ■ 3615 0 3615

* Exported from MasterCook *

Thumbprint Cookies

Recipe By :
 Serving Size : 30 Preparation Time :0:00
 Categories : Chapter 5 Hand-Shaped & Pressed Cookies

Amount	Measure	Ingredient -- Preparation Method
1/4	cup	packed brown sugar
1/4	cup	butter or margarine -- softened
1/4	cup	shortening
1/2	teaspoon	vanilla
1		egg yolk
1	cup	all-purpose flour
1/4	teaspoon	salt
1		egg white
1	cup	finely chopped nuts
5	tablespoons	(about) jam or jelly (any flavor)

Heat oven to 350°. Beat brown sugar, butter, shortening, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Shape dough into 1-inch balls. Beat egg white slightly with fork. Dip each ball into egg white; roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Press thumb into center of each cookie to make indentation. Bake about 10 minutes or until light brown. Quickly remake indentations with end of wooden spoon if necessary. Remove cookies from cookie sheet to wire rack. Fill thumbprints with about 1/2 measuring teaspoon jam.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These cookies were often called "Thimble Cookies" in older cookbooks because a thimble was used to make the indentation."

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Yield:

"30 Cookies"

T(Bake):

"0:10"

Per serving: 91 Calories (kcal); 6g Total Fat; (58% calories from fat); 1g Protein; 8g Carbohydrate; 7mg Cholesterol; 40mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips

Besides jam, other ideas for fillings are gumdrops, frosting, caramel fudge ice-cream topping or baking chips.

You'll be done in a flash if you use a food processor to finely chop nuts.

Nutr. Assoc. : 0 4098 0 0 0 0 0 2677 5147

* Exported from MasterCook *

Tiramisu Cheesecake Bars

Recipe By :
Serving Size : 18 Preparation Time : 0:00
Categories : Chapter 2

Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1 1/2	cups	vanilla wafer cookie crumbs (about 40 wafers)
2	teaspoons	instant espresso coffee (dry)
3	tablespoons	butter or margarine -- melted
2	(8 ounce) packages	cream cheese -- softened
1/2	cup	sugar
2		eggs
1/2	cup	whipping (heavy) cream
1/4	cup	rum
1	teaspoon	vanilla
1/2	cup	semisweet chocolate chips
2	tablespoons	shortening

Heat oven to 350°. Grease square pan, 9 x 9 x 2 inches. Mix cookie crumbs, 1 teaspoon coffee and the butter thoroughly with fork. Press evenly in bottom of pan. Refrigerate while preparing cream cheese mixture.

Beat cream cheese in small bowl with electric mixer on medium speed until smooth and fluffy. Beat in sugar, eggs, whipping cream, rum and vanilla. Spread cream cheese mixture over crust. Bake 20 to 25 minutes or just until center is set.

Melt chocolate chips, shortening and remaining 1 teaspoon coffee in 1-quart saucepan over low heat, stirring constantly, until smooth. Pour over hot cheesecake, and spread evenly. Cool 30 minutes at room temperature. Cover loosely and refrigerate about 1 hour or until firm. Cut into 3 rows by 3 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"18 squares"

T(chill):
"1:00"

Per serving: 229 calories (kcal); 17g Total Fat; (68% calories from fat); 3g Protein; 15g Carbohydrate; 61mg Cholesterol; 127mg Sodium
Food Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 3 1/2 Fat; 1 Other Carbohydrates

NOTES : "I Don't Have That"
1/4 teaspoon rum extract mixed with 1/4 cup water can be substituted for the rum.

Make It Your Way

How easy would it be to turn these cheesecake squares into a sophisticated, elegant little dessert? Line small dessert plates with doilies, and place squares on the doilies. Squeeze a dollop of canned whipped cream onto bars. Gently place a chocolate-covered espresso bean on the dollop of whipped cream. Sprinkle the whipped cream with a very light dusting of baking

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Toasted Oatmeal Cookies

Recipe By :
 Serving Size : 42 Preparation Time : 0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
2 1/2	cups	quick-cooking or old-fashioned oats
1	cup	chopped walnuts
1 1/2	cups	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg
1	cup	all-purpose flour
1	teaspoon	baking soda
1/4	teaspoon	salt

Heat oven to 350°. Spread oats and walnuts in ungreased jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Bake 15 to 20 minutes, stirring occasionally, until light brown; cool.

Beat brown sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in oat mixture and remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake ■ to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
 "42 Cookies"

Per serving: 117 calories (kcal); 6g Total Fat; (48% calories from fat); 2g Protein; 14g Carbohydrate; 4mg Cholesterol; 98mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 Toasting the oatmeal gives it a nutty flavor and slightly crunchy texture. Toasted oats are much lower in calories and fat than nuts and can be used in place of nuts in recipes such as no-bake and drop cookies.

Make It Your Way
 Vanilla-Frosted Toasted Oatmeal Cookies would taste so good with a

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 hot cup of coffee or hot chocolate. Make and bake cookies as
 directed. When completely cool, frost with Vanilla Frosting in
 Frosted Banana Oaties recipe.

Nutr. Assoc. : 20223 20187 0 4098 0 0 0 0 0

* Exported from MasterCook *

Toffee Bars

Recipe By :
 Serving Size : 32 Preparation Time : 0:00
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg yolk
2	cups	all-purpose flour
1/4	teaspoon	salt
4	ounces	milk chocolate -- broken into pieces
1/2	cup	chopped nuts

Heat oven to 350°. Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Press in ungreased rectangular pan, 13 x 9 x 2 inches. Bake 25 to 30 minutes or until very light brown (crust will be soft).

Immediately place milk chocolate pieces on baked crust. Let stand about 5 minutes or until softened; spread evenly. Sprinkle with nuts. Cool 30 minutes. Cut into 4 rows by 4 rows while warm.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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 Yield:
 "32 Bars"

 Per serving: 139 calories (kcal); 8g Total Fat; (52% calories from fat); 2g Protein; 15g Carbohydrate; 7mg Cholesterol; 89mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 To make smoother cuts, spray knife with cooking spray before cutting bars.

Toffee, a brittle confection, is a flavor created by the blending together of butter and brown sugar.

Nutr. Assoc. : 0 4098 0 0 0 1 27122 0

* Exported from MasterCook *

Toffee Meringue Sticks

Recipe By :
 Serving Size : 48 Preparation Time :0:00
 Categories : Chapter 6 Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1 1/3	cup	butter or margarine -- softened
1	teaspoon	vanilla
1		egg yolk
1 1/2	cup	whipping (heavy) cream
2 1/2	cups	all-purpose flour
1/4	teaspoon	salt
2		egg whites
1 1/2	cup	granulated sugar
1	(6 ounce) package	almond brickle chips (1 cup)

Beat brown sugar, butter, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in whipping cream. Stir in flour and salt. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll one fourth of dough at a time into strip, 12 x 3 inches, on lightly floured surface. Place 2 strips about 2 inches apart on ungreased cookie sheet.

Beat egg whites in medium bowl on high speed until foamy. Beat in granulated sugar, 1 tablespoon at a time, continue beating until stiff and glossy. Fold in brickle chips. Spread one-fourth of the meringue over each strip of dough. Bake 12 to 14 minutes or until edges are light brown. Cool 10 minutes. Cut each strip crosswise into 1-inch sticks. Remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Copyright:
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 Yield:
 "48 Cookies"
 T(chill):
 "1:00"

Per serving: 87 Calories (kcal); 3g Total Fat; (34% calories from fat); 1g Protein; 14g Carbohydrate; 11mg Cholesterol; 52mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tips
 Shape the dough strips easily this way: Roll one fourth of the dough about 10 inches long, then roll and flatten it into a 12 x 3-inch rectangle.

Make It Your Way
 To make Hazelnut Meringue Sticks, substitute granulated sugar for

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the brown sugar and 3/4 cup (2.5 ounces) ground hazelnuts for the
almond brickle pieces.

Nutr. Assoc. : 0 4098 0 0 1616 ■ 0 3231 0 5949

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Triple Chocolate-Cherry Bars

Recipe By :
Serving Size : 48 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist chocolate fudge cake mix
1	(21 ounce) can	cherry pie filling
2		eggs -- beaten
1	cup	miniature semisweet chocolate chips
1	tub	Betty Crocker® soft whipped chocolate ready-to-spread frosting

Heat oven to 350°. Spray jelly roll pan, 15 1/2 x 10 1/2 x 1 inch, with cooking spray. Mix cake mix (dry), pie filling, eggs and chocolate chips in large bowl with spoon. Pour into pan.

Bake 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"48 Bars"

Per serving: 116 Calories (kcal); 4g Total Fat; (28% calories from fat); 1g Protein; 20g Carbohydrate; 8mg Cholesterol; 104mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 1 1/2 Other Carbohydrates

NOTES : Make It Your way
Make Triple Chocolate-Strawberry Bars by using strawberry pie filling instead of the cherry.

Nutr. Assoc. : 0 0 3218 4149 1186 ■

* Exported from MasterCook *

Tuxedo Cheesecake Bars

Recipe By :
Serving Size : 36 Preparation Time :0:00
Categories : Chapter 4 Fix 'Em with a Mix

Amount	Measure	Ingredient -- Preparation Method
1	package	Betty Crocker® SuperMoist white chocolate swirl cake mix
1/2	cup	butter or margarine -- softened
2	(8 ounce) packages	cream cheese -- softened
1	tub	Betty Crocker® Rich & Creamy white chocolate ready-to-spread frosting
3		eggs

Heat oven to 325°. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly. Press in bottom of ungreased rectangular pan, 13 x 9 x 2 inches.

Beat cream cheese and frosting in same bowl on medium speed until smooth. Beat in eggs until blended; reserve 2 cups. Pour remaining mixture over crust. Beat Dutched Cocoa Mix into reserved mixture. Drop by generous tablespoonfuls randomly in 6 to 8 mounds onto mixture in pan. Cut through mixture with knife in S-shape curves in one continuous motion without cutting into crust. Turn pan 1/4 turn, and repeat cutting for swirled design.

Bake 55 to 65 minutes or until set. Cool completely. Refrigerate uncovered at least 2 hours. Cut into 6 rows by 6 rows. Store covered in refrigerator.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
"36 Bars"
T(chill):
"2:00"

Per serving: 185 Calories (kcal); 10g Total Fat; (50% calories from fat); 2g Protein; 21g Carbohydrate; 36mg Cholesterol; 195mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips

To determine if a cheesecake is done, touch the center gently with your finger to see if it's still soft or if it has set (will leave a slight indentation). Don't be tempted to insert a knife in the center because the hole could cause cheesecake to crack.

Cheesecakes that are refrigerated while still hot or warm should not be covered. Why? If covered before they are completely cool, moisture will condense and drip onto the top of the cheesecake, making it quite wet. Cover only after cheesecakes are completely cooled.

Nutr. Assoc. : 5718 0 0 1185 ■

* Exported from MasterCook *

Vanilla Brownies

Recipe By :
 Serving Size : 32 Preparation Time :0:00
 Categories : Chapter 2 Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
1	(10 ounce) package	vanilla milk (white) chips (1 2/3 cups)
1/2	cup	butter or margarine
1 1/4	cups	all-purpose flour
3/4	cup	sugar
1	teaspoon	vanilla
1/4	teaspoon	salt
3		eggs
1/2	cup	chopped nuts
		Creamy Vanilla Frosting -- (recipe follows)
		CREAMY VANILLA FROSTING
1 1/2	cups	powdered sugar
3	tablespoons	butter or margarine -- softened
1/2	teaspoon	vanilla
1	tablespoon	milk (1 to 2 tablespoons)

Heat oven to 350°. Grease and flour rectangular pan, 13 x 9 x 2 inches. Heat vanilla milk chips and butter in heavy 2-quart saucepan over low heat, stirring frequently, just until melted (mixture may appear curdled). Remove from heat; cool. Stir in flour, sugar, vanilla, salt and eggs. Stir in nuts.

Spread batter in pan. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. Spread with Creamy Vanilla Frosting. Cut into 4 rows by 4 rows.

CREAMY VANILLA FROSTING:

Mix all ingredients until smooth and spreadable.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Yield:
 "32 Brownies"

Per serving: 158 Calories (kcal); 8g Total Fat; (45% calories from fat); 2g Protein; 20g Carbohydrate; 18mg Cholesterol; 68mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Vanilla Milk chips
 Vanilla milk chips and white baking chocolate bars can burn easily, so it's important to melt them over low heat while stirring frequently. Don't confuse vanilla milk chips or white baking chocolate bars with white candy coating. white candy

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coating is also called almond bark, compound white chocolate and confectionery or summer coating. Candy coating contains oil versus cocoa butter, more sugar and lacks the rich vanilla and dairy flavor of the baking bars or chips.

Vanilla sugar

Add even more to the flavor of these cookies by using vanilla sugar. Make your own by placing a piece of vanilla bean in an airtight container of granulated sugar for 3 to 4 days.

Nutr. Assoc. : 927 4098 0 0 0 0 3218 ■ 2130706543 ■ ■ 0 4098 0 4038

* Exported from MasterCook *

Walnut Biscotti

Recipe By :
Serving Size : 30 Preparation Time : 0:00
Categories : Chapter 8 Special Cookies/Special Diets

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	walnut halves -- toasted
1	cup	all-purpose flour
3/4	cup	whole wheat flour
1/2	cup	packed brown sugar
1	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
	Dash	salt
3		egg whites
		OR
1/2	cup	fat-free, cholesterol-free egg product

Heat oven to 350°. Spray nonstick cookie sheet with cooking spray. Place walnuts in food processor or blender. Cover and process, using quick on-and-off motions, until walnuts are consistency of coarse meal. Mix 1/2 cup of the ground walnuts and the remaining ingredients except egg whites in large bowl. Stir in egg whites thoroughly until stiff dough forms.

Sprinkle remaining ground walnuts on cutting board or waxed paper. Divide dough in half. Shape each half into rectangle, 7 x 3 inches, on walnuts. Carefully transfer rectangles onto ungreased cookie sheet. Bake 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

Bake 10 to 15 minutes or until crisp and browned. Remove from cookie sheet to wire rack. Store tightly covered.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"These low-fat cookies would be a welcome gift for health-conscious family and friends. Tuck in a little bag of hazelnut coffee and a pretty mug too."

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Yield:

"30 Cookies"

- - - - -

Per serving: 60 calories (kcal); 2g Total Fat; (27% calories from fat); 2g Protein; 9g Carbohydrate; 0mg Cholesterol; 49mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates

NOTES : Cookie Tips

When food-processor directions state to process using on-off motions, it is to prevent the mixture from being overprocessed. In the case of nuts, overprocessing them gives you a nut paste instead of just ground nuts.

Nutr. Assoc. : 5471 0 0 0 0 0 0 0 ■ 2130706543

* Exported from MasterCook *

white chocolate chunk- Macadamia Cookies

Recipe By :
Serving Size : 30 Preparation Time :0:00
Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	packed brown sugar
1/2	cup	granulated sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1	teaspoon	vanilla
1		egg
2 1/4	cups	all-purpose flour
1	teaspoon	baking soda
1/4	teaspoon	salt
1 chunks	(6 ounce) package	white baking bars -- cut into 1/4- to 1/2-inch
1	(3 1/2 ounce) jar	macadamia nuts -- coarsely chopped

Heat oven to 350°. Beat sugars, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in white baking bar chunks and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

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Description:

"These gourmet cookie shop favorites are very rich and buttery tasting with a crisp exterior and chewy centers."

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Yield:

"30 Cookies"

Per serving: 186 Calories (kcal); 11g Total Fat; (51% calories from fat); 2g Protein; 22g Carbohydrate; 15mg Cholesterol; 97mg Sodium
 Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 2 Fat; 1 Other Carbohydrates

NOTES : Make It Your Way

To make White Chocolate Rum-Chunk-Macadamia Cookies, substitute 1 1/2 teaspoons rum extract for the vanilla extract.

Nutr. Assoc. : 0 0 222 0 0 0 0 0 0 5519 842

* Exported from MasterCook *

Whole Wheat Rounds

Recipe By :
 Serving Size : 24 Preparation Time : 0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1	cup	butter or margarine -- softened
1	cup	powdered sugar
2	teaspoons	vanilla
1	cup	all-purpose flour
3/4	cup	whole wheat flour
1/4	teaspoon	salt
		Powdered sugar

Heat oven to 375°. Beat butter, 1 cup powdered sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 15 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Sprinkle lightly with additional powdered sugar.

 Please note, if you should change this recipe it will no longer be an approved Betty Crocker® Recipe.

You may notice that the nutritional information calculated by MasterCook is different from the nutritional information listed in the Betty Crocker® cookbooks. Because MasterCook and Betty Crocker® use different nutritional analysis programs and different nutrient databases, variations in results are expected.

Description:

"The very, tender texture of this cookie comes from the powdered sugar mixed in the dough, and it's what makes them melt in your mouth when you eat them."

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Yield:

"24 Cookies"

 Per serving: 120 Calories (kcal); 8g Total Fat; (57% calories from fat); 1g Protein; 12g Carbohydrate; 0mg Cholesterol; 111mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates

NUTR. ASSOC. : 4098 0 0 0 0 0 0

* Exported from MasterCook *

Whole Wheat-Fruit Drops

Recipe By :
 Serving Size : 30 Preparation Time : 0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
3/4	cup	packed brown sugar
1/2	cup	plain yogurt
1/4	cup	butter or margarine -- softened
1	tablespoon	grated orange peel
1/2	teaspoon	vanilla
1		egg
1 1/2	cups	whole wheat flour
1/2	teaspoon	baking soda
1/4	teaspoon	baking powder
1	(6 ounce) package	diced dried fruits and raisins (about 1 1/4 cups)

Heat oven to 375°. Beat brown sugar, yogurt, butter, orange peel, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Stir in dried fruits.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until light brown. Remove from cookie sheet to wire rack.

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 Yield:
 "30 Cookies"

Per serving: 77 Calories (kcal); 2g Total Fat; (21% calories from fat); 1g Protein; 14g Carbohydrate; 7mg Cholesterol; 50mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Fruit; 1/2 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tip
 An easy way to dice dried fruits is to spray your knife periodically with cooking spray.

Make It Your way
 The nutty taste of whole wheat flour goes great with dates. To make whole wheat-Date Cookies, decrease the brown sugar to 1/2 cup and substitute an 8-ounce package of chopped dates for the diced dried fruits and raisins.

* Exported from MasterCook *

whole wheat-Honey Cookies

Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories : Chapter 1 Easy Drop Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
1/2	cup	honey
1/2	teaspoon	vanilla
1		egg
2	cups	whole wheat flour
1/2	teaspoon	salt
1/2	teaspoon	baking soda

Heat oven to 375°. Beat brown sugar, butter, honey, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

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 Yield:
 "24 Cookies"

 Per serving: 109 Calories (kcal); 4g Total Fat; (32% calories from fat); 2g Protein; 18g Carbohydrate; 8mg Cholesterol; 120mg Sodium
 Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Cookie Tip
 whole wheat flour contains the wheat germ, which is oily. The oil can become rancid, so it's best to store whole wheat flour in the refrigerator or freezer. It's a good idea to let the flour come to room temperature before using it for baking.

Make It Your Way
 If you love the taste of cinnamon-flavored graham crackers, try our cookie version called Honey-Cinnamon Cookies. To make them, stir in 1/2 teaspoon ground cinnamon with the flour. Mix 2 tablespoons granulated sugar and 1/2 teaspoon ground cinnamon; sprinkle over cookies immediately after you take them out of the oven.

* Exported from MasterCook *

Witches' Brooms

Recipe By :
 Serving Size : 20 Preparation Time : 0:00
 Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	packed brown sugar
1/2	cup	butter or margarine -- softened
2	tablespoons	water
1	teaspoon	vanilla
1 1/2	cups	all-purpose flour
1/8	teaspoon	salt
10 in half		pretzel rods (about 8 1/2 inches long) -- cut crosswise
2	teaspoons	shortening
2/3	cup	semisweet chocolate chips
1/3	cup	butterscotch-flavored chips

Heat oven to 350°. Beat brown sugar, butter, water and vanilla in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Shape dough into twenty 1 1/4-inch balls.

Place pretzel rod halves on ungreased cookie sheet. Press ball of dough onto cut end of each pretzel rod. Press dough with fork to resemble bristles of broom. Bake about 12 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely.

Cover cookie sheet with waxed paper. Place brooms on waxed paper. Melt shortening and chocolate chips in 1-quart saucepan over low heat, stirring occasionally, until smooth; remove from heat. Spoon melted chocolate over brooms, leaving about 1 inch at top of pretzel handle and bottom halves of cookie bristles uncovered.

Place butterscotch chips in microwavable bowl. Microwave uncovered on Medium-High (70%) 30 to 50 seconds, stirring after 30 seconds, until chips can be stirred smooth. Drizzle over chocolate. Let stand until chocolate is firm.

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Description:

"Sweep up lots of Halloween fun when you serve these bewitchen' treats. They're great to serve for birthday and school parties."

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Yield:

"20 Cookies"

T(Bake):

"0:12"

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
Per serving: 158 Calories (kcal); 7g Total Fat; (43% calories from fat); 2g Protein; 19g Carbohydrate; trace Cholesterol; 137mg Sodium
Food Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat; 1 other Carbohydrates

NOTES : Cookie Tip
Don't try to rush when melting chocolate. Chocolate burns easily when exposed to high heat. That's why we recommended melting it over low heat.
Nutr. Assoc. : 0 4098 0 0 0 0 933 0 4886 2411

* Exported from MasterCook *

Witches' Hats

Recipe By :
Serving Size : 32 Preparation Time : 0:20
Categories : Chapter 3 Kid Cookies

Amount	Measure	Ingredient -- Preparation Method
32		foil-wrapped milk chocolate kisses -- unwrapped
1	(11 1/2 ounce)	package fudge-striped shortbread cookies (32 cookies)
1	(4 1/4 ounce)	tube orange or red decorating icing

Attach chocolate kiss to chocolate bottom of each cookie with decorating icing. Pipe decorating icing around base of each chocolate kiss to form a ribbon and bow.

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Yield:
"32 Cookies"
T(chill):
"0:15"

Per serving: 78 Calories (kcal); 4g Total Fat; (45% calories from fat); 1g Protein; 10g Carbohydrate; 1mg Cholesterol; 27mg Sodium
Food Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 1/2 other Carbohydrates

NOTES : "I Don't Have That"
Any 1 1/2 to 2 1/2-inch solid chocolate or chocolate-covered cookies can be used instead of the shortbread cookies.
Nutr. Assoc. : 918 930 931 0

* Exported from MasterCook *

Yogurt Stack Cookies

Cooking - Betty Crocker Cookie Book Recipes (Share Me) (ebook - Txt).txt
 Recipe By :
 Serving Size : 20 Preparation Time :0:00
 Categories : Chapter ■ Rolling in Dough

Amount	Measure	Ingredient -- Preparation Method
1	cup	sugar
1/2	cup	butter or margarine -- softened
1/2	cup	shortening
1/2	cup	plain yogurt
1		egg
3	cups	all-purpose flour
1	teaspoon	baking powder
1/2	teaspoon	baking soda
1/4	teaspoon	salt
		Yogurt Frosting -- (recipe follows)
1/3	cup	fruit preserves (any flavor)
		YOGURT FROSTING
1	cup	powdered sugar
2	tablespoons	plain yogurt
1	tablespoon	butter or margarine -- softened
1/4	teaspoon	vanilla

Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in yogurt and egg. Stir in flour, baking powder, baking soda and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Roll half of dough at a time 1/8 inch thick on lightly floured surface. Cut into 2-inch rounds. Place 2 inches apart on ungreased cookie sheet. Bake 11 to 12 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely.

Prepare Yogurt Frosting. Spread 1 cookie with 1/2 teaspoon frosting. Top with second cookie; spread with 1/2 teaspoon preserves. Top with third cookie. Repeat with remaining cookies, frosting and preserves. Store tightly covered in refrigerator.

YOGURT FROSTING:

Mix all ingredients until smooth and spreadable.

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Yield:
 "20 Cookies"

T(chill):
 "2:00"

Per serving: 242 Calories (kcal); 11g Total Fat; (40% calories from fat); 3g Protein; 34g Carbohydrate; 10mg Cholesterol; 151mg Sodium
 Food Exchanges: 1 Grain(Starch); 0 Lean Meat; ■ Vegetable; 0 Fruit; 2 Fat; 1 1/2 Other Carbohydrates

NOTES : Cookie Tips

Remember not to place cut-out cookies on a warm cookie sheet; they'll spread too much and lose their shape before baking.

"I Don't Have That"

When there's no yogurt in the refrigerator, substitute sour cream in both the cookies and in the frosting.

Nutr. Assoc. : 0 4098 0 0 0 0 ■ 0 ■ 2130706543 5150 0 0 0 0 4098 0

* Exported from MasterCook *

Zucchini Bars

Recipe By :

Serving Size : 24 Preparation Time :0:00

Categories : Chapter 2

Super Bars and Brownies

Amount	Measure	Ingredient -- Preparation Method
2/3	cup	packed brown sugar
1/4	cup	butter or margarine -- softened
1/2	teaspoon	vanilla
1		egg
1	cup	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground cloves
1	small	zucchini -- shredded and drained (1 cup)
1/2	cup	chopped nuts
		Clove-Spiced Frosting -- (recipe follows)
CLOVE-SPICED FROSTING		
3/4	cup	powdered sugar
1	tablespoon	butter or margarine -- softened
1/8	teaspoon	ground cloves
3	teaspoons	milk (3 to 4 teaspoons)

Heat oven to 350°. Grease square pan, 8 x 8 x 2 or 9 x 9 x 2 inches. Mix brown sugar, butter, vanilla and egg in large bowl. Stir in flour, baking soda, cinnamon and cloves. Stir in zucchini and nuts.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Clove-Spiced Frosting. Cut 6 rows by 4 rows.

CLOVE-SPICED FROSTING:

Mix all ingredients until smooth and spreadable.

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Yield:

"24 Bars"

Per serving: 101 Calories (kcal); 4g Total Fat; (37% calories from fat); 1g Protein; 15g Carbohydrate; 8mg Cholesterol; 86mg Sodium
Food Exchanges: 1/2 Grain(Starch); ■ Lean Meat; ■ Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates

NOTES : Make It Your Way

Christmas Bars feature pretty green and red speckles. Add 1/2 cup chopped dried cranberries to the recipe.

"I Don't Have That"

No cloves in the spice rack? Replace with ground nutmeg in both the bars and the frosting.

Nutr. Assoc. : 0 4098 0 0 0 0 0 3615 ■ ■ 2130706543 0 0 0 4098 3615 4038